

Bees

PROVISIONER

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Leading Publication in the Meat Packing and Allied Industries Since 1891

**The More People You Please
The More Product You Sell!**

YOU'RE sure to please consumers if you give your sausage, cured meats and specialties zippy, zestful, tongue-tingling flavor appeal—make your products eye-exciting and handsome in appearance—insure uniform appetizing goodness.

You can do these things easily, quickly, cheaply, without changing present tested methods, through proper use of Fearn products. May we show you how?



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laboratories, inc.

FRANKLIN PARK, ILLINOIS

fearn's
flavor builders are business builders

LONG on Quality **SHORT** on "Shortening"

That's why particular sausage makers everywhere choose **BUFFALO GRINDERS**—there's no mashing or burning of meat with the resultant loss of quality and quantity.

But this important freedom from "shortening" is only one of the reasons for Buffalo preference. Buffalo Grinders are built by specialists. Buffalo Grinders are built for

heavy, continuous duty—they are built for steady feed and therefore greater production—they are built to give years of trouble-free service—they are built in sizes to suit your need.

Write for our catalog which describes and illustrates the operating advantages and construction features of Buffalo Grinders. Do it now!



Buffalo Helical Gear Drive Grinders are available in three models ranging in capacity from 5,000 pounds to 15,000 pounds per hour. Other standard Buffalo Grinders are available in seven models with capacities ranging from 1,000 pounds to 10,000 pounds per hour.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities

Buffalo



**QUALITY SAUSAGE
MAKING MACHINES**

"GREENLAND'S ICY MOUNTAINS"

Prodigal Nature has provided Greenland with an unbroken ice-cap glacier more than 1000 feet thick. The icebergs loosed by its fiords on the North Atlantic would meet the world's refrigerating needs . . . if they could be practically utilized.

As it is, artificial refrigeration must be used. If the openings of refrigerated spaces are not properly sealed, contents are jeopardized and operating costs mount. For nearly half a century, Jamison Cold Storage Doors have satisfactorily solved this problem on thousands of efficient, economically operated installations throughout the civilized world.

The Jamison standard line . . . Jamison, Stevenson, Victor, and NoEqual Doors and related products . . . embraces a wide range of models tailored to most of the requirements of the refrigeration industry. Doors of special design and construction will be built on order. For full information about Jamison Doors for your specific needs . . . and address of nearest branch . . . write Jamison Cold Storage Door Company, Hagerstown, Maryland.

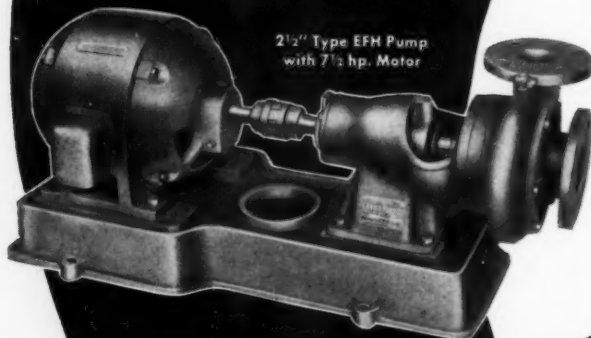


JAMISON
COLD STORAGE DOORS



Branches in Principal Cities, Coast to Coast

**...for peak
performance
...on every job**



**CARVER
SIDE-SUCTION
CENTRIFUGAL
PUMPS**

Designed and built for efficient operation and thoroughly dependable service these pumps give maximum performance and full pumping economy on every job.

Typical of the many features incorporated in these pumping units is the sturdy streamlined impeller . . . the closed back design automatically seals stuffing box and dispenses with need of a second wearing ring.

Compact in every way these capable pumping units have fewer "working" parts. May be installed in any position. For belt drive or direct connected to motor or other power source. Capacities from 40 to 900 GPM and heads up to 180 feet. Ask for Bulletin 201. Carver Pump Co., Muscatine, Iowa

**CARVER
PUMPS** *Muscatine
Iowa*

**THE NATIONAL
PROVISIONER**

Volume 117

AUGUST 16, 1947

Number 7

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Washington



**TREMENDOUS WATER POWER
LOW ELECTRIC RATES
LEADER IN LUMBER
BASIC METALS AND ORES
LARGE AGRICULTURAL YIELD
SOURCE OF SEA FOOD
GATEWAY TO THE ORIENT
EXCELLENT TRANSPORTATION
FAST GROWING POPULATION
SCENIC WONDERLAND**

** One of a series of advertisements based on industrial opportunities in the states served by the Union Pacific Railroad.*

WATER POWER is one of Washington's most important industrial advantages. Two of the world's greatest dams, Grand Coulee and Bonneville, make it possible to offer industry unusually low electric power rates.

Lumber, coal, iron, nickel, chrome, aluminum—and other basic metals—are available "on the ground floor" for industrial purposes.

The state's tremendous yield of fruits and vegetables, together with seafood, offers an imme-

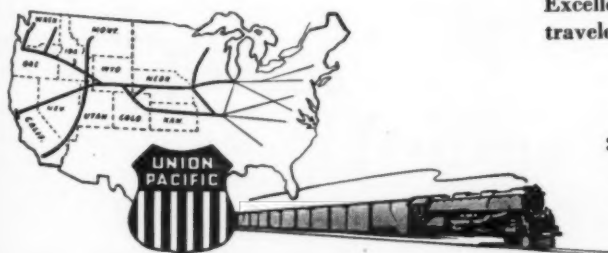
diately supply to concerns engaged in processing and packing.

Washington's population has shown a great growth; providing a large local consumer market and source of industrial workers.

The state also is a gateway to the Orient for export business.

From a viewpoint of good living, the Evergreen State offers a year 'round scenic playground... excellent educational and cultural advantages.

Excellent rail transportation, for shippers and travelers, is provided by Union Pacific.



** Address Industrial Department, Union Pacific Railroad, Omaha 2, Nebraska, for information regarding industrial sites.*

UNION PACIFIC RAILROAD

THE STRATEGIC MIDDLE ROUTE



*"...and the continued use of Cerelose assures
a prosperous future for your business."*



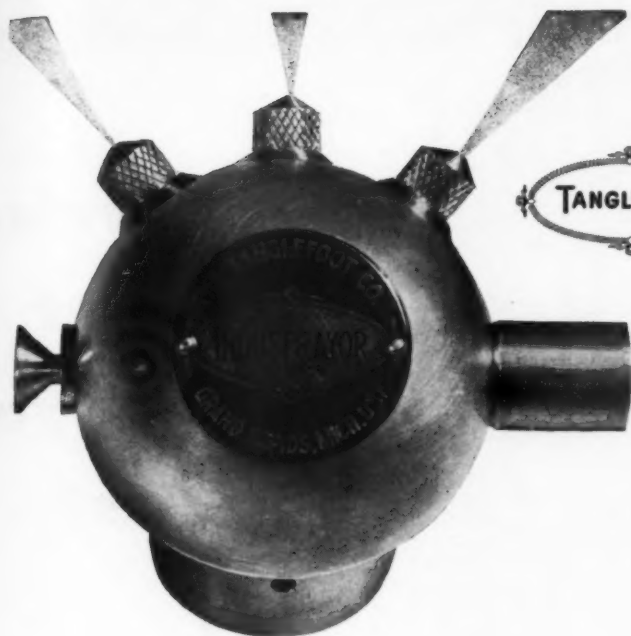
FLAVOR

COLOR

QUALITY

STEPS UP

CORN PRODUCTS SALES COMPANY
17 Battery Place • New York 4, N. Y.



PATENT APPLIED FOR



Indusprayor

INSECT CONTROL FOR LARGE AREAS

There's nothing like it on the market! The portable *Indusprayor* beats all other industrial sprayers for low cost, efficiency, and simplicity. No moving parts—nothing to break down—no maintenance. A marvel of ingenious engineering, the *Indusprayor*, with its precision-built nozzles, is the only sprayer that can break up insecticide into such a fine mist—penetrates the tiniest crevices, no waste or residue—kills insects quickly, safely and surely.

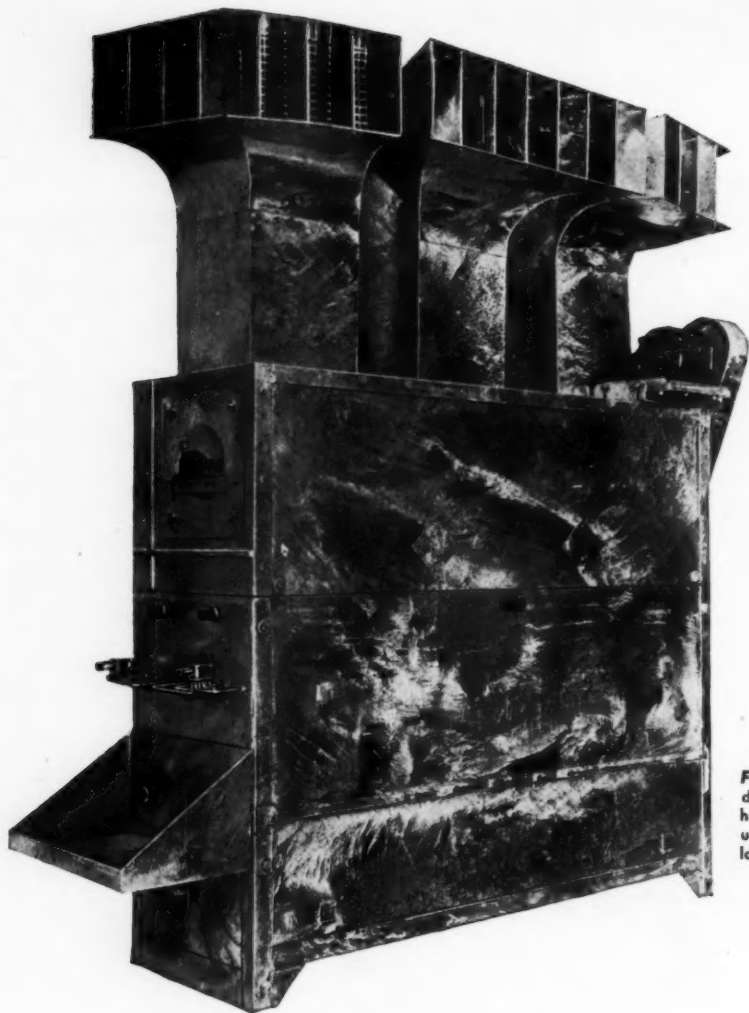
The *Indusprayor* screws on the neck of the one-gallon can which you fill with *Induspray* insecticide—operates from any steam or air outlet. Ask your Tanglefoot dealer for a demonstration.

LOW COST
SIMPLE
EFFICIENT

THE TANGLEFOOT COMPANY

6 HEMLOCK STREET

GRAND RAPIDS 4, MICHIGAN



a Carrier blast starts you fast

Floor-Mounted Blast Freezer. For single or double duty, with either "Freon" or ammonia coil. Has spray header for defrosting and door for coil inspection. Entire unit is hot-dipped galvanized after fabrication, assuring long life. Suspended models also available.

THE frozen-food field is a billion dollar market — and still growing. You can step right into this profitable field by installing Carrier Blast Freezers. You don't need new space. Blast Freezers turn any part of your present plant into a quick-freeze room. They operate on your existing refrigerating system.

Carrier Blast Freezers are standard units — easy to install — economical to operate. They keep operating costs low because they freeze faster at zero than other methods at 20 below. They cut handling costs

because they freeze food right on the truck. Food doesn't have to be lifted on and off freezer shelves.

When you install Carrier units, you get all the advantages of proved design. Carrier's pioneering research and world-wide experience in air conditioning and refrigeration assure dependable service.

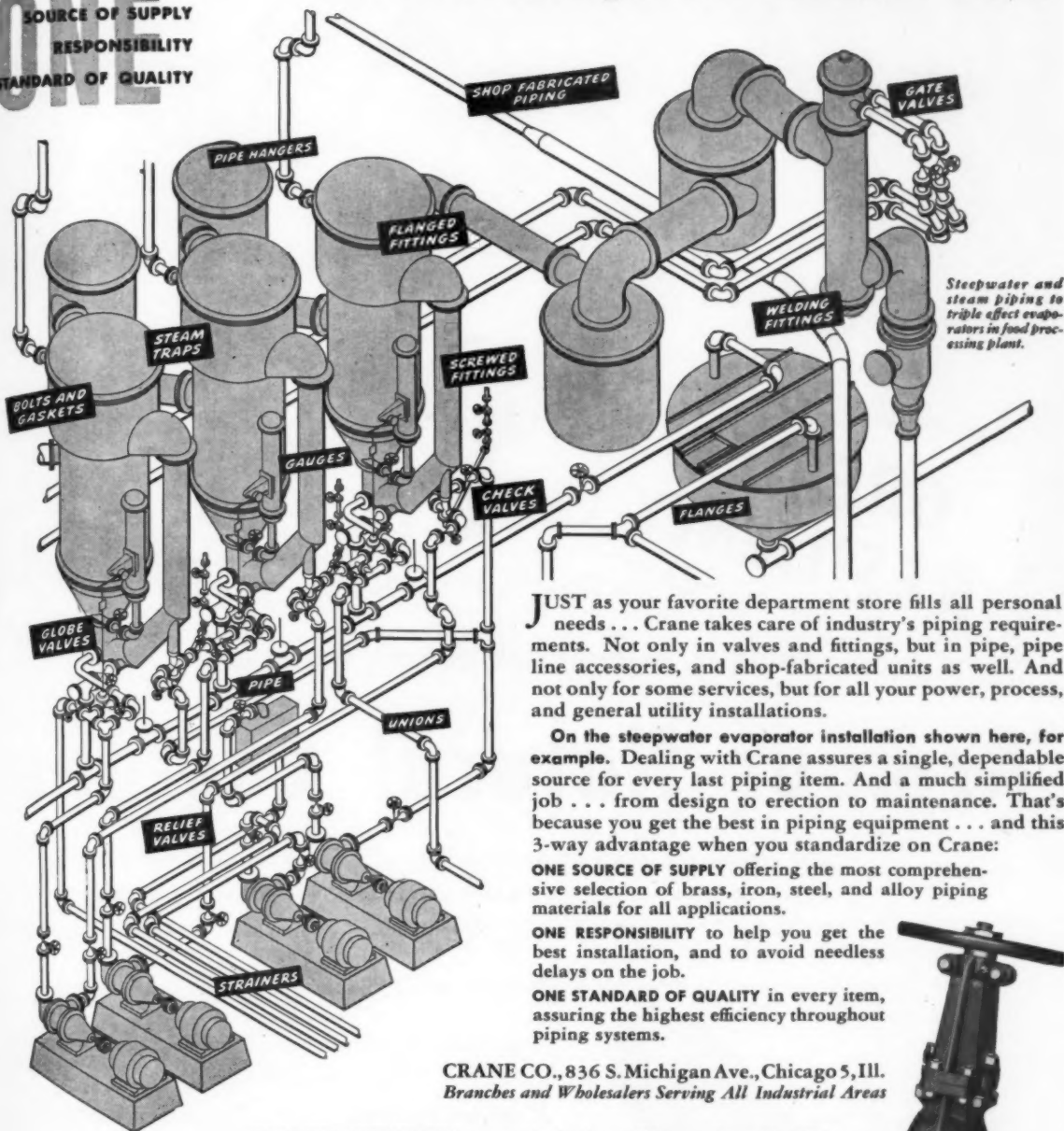
The Carrier booklet, "Frozen Foods — a billion dollar market," shows how fast you can convert to quick-freezing with Carrier Blast Freezers. Carrier Corporation, Syracuse, New York.



**{ AIR CONDITIONING
REFRIGERATION
INDUSTRIAL HEATING**

"Department store" for Piping equipment ... the complete CRANE Line

ONE
SOURCE OF SUPPLY
RESPONSIBILITY
STANDARD OF QUALITY



JUST as your favorite department store fills all personal needs... Crane takes care of industry's piping requirements. Not only in valves and fittings, but in pipe, pipe line accessories, and shop-fabricated units as well. And not only for some services, but for all your power, process, and general utility installations.

On the steepwater evaporator installation shown here, for example. Dealing with Crane assures a single, dependable source for every last piping item. And a much simplified job... from design to erection to maintenance. That's because you get the best in piping equipment... and this 3-way advantage when you standardize on Crane:

ONE SOURCE OF SUPPLY offering the most comprehensive selection of brass, iron, steel, and alloy piping materials for all applications.

ONE RESPONSIBILITY to help you get the best installation, and to avoid needless delays on the job.

ONE STANDARD OF QUALITY in every item, assuring the highest efficiency throughout piping systems.

CRANE CO., 836 S. Michigan Ave., Chicago 5, Ill.
Branches and Wholesalers Serving All Industrial Areas

(Right) YOUR BEST CHOICE for many steepwater conditions... Crane No. 465½ Standard Iron Body Wedge Gate Valves with brass seats and stem. Ideal for wide standardization on steam up to 125 pounds; on water, oil, or gas up to 200 pounds. Non-rising stem and OS&Y types; screwed or flanged ends. Sizes 2 in. and larger. Ask your Crane Man about these valves... or see your Crane Catalog, p.101-106.



EVERYTHING FROM ...

VALVES • FITTINGS
PIPE • PLUMBING
AND HEATING

CRANE

FOR EVERY PIPING SYSTEM



Naturally, sausages look plumper, fresher in

Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.

Put your sausages in these fine natural casings for:

<i>Appetizing Appearance</i>	<i>Inviting Plumpness</i>
<i>Finest Smoked Flavor</i>	
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>



ARMOUR
AND COMPANY

F. W. Specht, Dr. Slichter, Speakers at AMI Convention

IMPORTANT problems of sales and distribution affecting the meat packing industry will be discussed at the Thursday morning session of the American Meat Institute's forty-second annual meeting. The convention will be



DR. SLICHTER



F. W. SPECHT

held Tuesday, Wednesday and Thursday, September 2 to 4, at the Palmer House, Chicago.

F. W. Specht, president of Armour and Company, will speak on "Tomorrow's Customers." Mr. Specht will approach his subject from the viewpoint that in recent months selling problems have become a great deal more important to packers and he will focus attention on some of the possibilities in this new era of selling and merchandising that confronts the industry. He will point out that the Institute's meat educational program and individual company advertising have kept the merits of meat in the foreground and, with this in mind, will discuss what the sales manager should be thinking about for

He served as manager of several branch houses, and later became district manager at Philadelphia. He came to Chicago as product sales manager; then was made vice president and general sales manager. He was elected president of Armour in February of this year.

"What's Ahead for Consumer Buying Power" will be presented by Dr. Sumner H. Slichter, professor of economics of Harvard university. He will outline the principal factors, as he sees them, affecting the long time outlook for consumer buying power in this country.

Dr. Slichter was educated at the University of Munich, the University of Wisconsin and the University of Chicago. He has served as instructor of economics at Princeton, professor of economics at Cornell, professor of business economics at Harvard and on the staff of the Brookings Institute. Since 1940 he has been Lamont university professor at Harvard university.

Reports on the meat education and public relations programs of the American Meat Institute will be made by R. A. Rath, president of the Rath Packing Co. of Waterloo, Ia. and chairman of AMI's advertising policy committee; George J. Buchy, vice president, the Chas. G. Buchy Packing Co., Greenville, O., and Don Smith, advertising manager of Wilson & Co., Chicago, and chairman of the Institute's advertising planning committee.

Recently surveys made for the AMI by Elmo Roper, and new approaches to the meat educational program which have been planned from the surveys, will be explained by the speakers. November 1 will mark the beginning of the eighth year of the meat educational program.

Recent Lard Allocations Total 33,700,000 Pounds

The U. S. Department of Agriculture announced this week additional allocations of 18,700,000 lbs. of lard for immediate shipment against tentative fourth quarter allocations. This action followed hard upon a Department announcement of August 8 (see THE NATIONAL PROVISIONER of August 9, page 19) of a special allocation of 15,000,000 lbs. of lard for commercial export.

The countries and quantities of the special additional allocation of August 11 are as follows: Netherlands, 2,200,000 lbs.; Finland, 2,200,000 lbs.; Union of South Africa, 2,200,000 lbs.; Switzerland, 1,100,000 lbs. and France, 11,000,000 lbs.

The two recent allocations, plus those authorized earlier, bring the total commercial allocations made in this quarter to 69,200,000 lbs. The U. S. Department of Agriculture has also purchased 26,000,000 lbs. of lard, making a total of export allocations and government purchases since July 1, 1947 of 95,800,000 lbs.

As THE PROVISIONER pointed out last week, considerable lard must be exported during 1947 in order to avoid a burdensome carryover at the end of the period.

NIMPA DIVISION MEETINGS

The eastern division of the National Independent Meat Packers Association will hold its fall meeting and the Hotel Pennsylvania, New York City, on Friday, September 26. The midwestern division of the association will meet at the President hotel, Kansas City, Mo., on Friday, November 7.

USDA Says "Economic Ramifications" of Inspection Cost Shift "Exceedingly Complex" and Unpredictable

The U. S. Department of Agriculture announced this week that employees of the Meat Inspection Division will still be selected and appointed under U. S. civil service procedures and will retain all civil service rights. After explaining the rates at which meat industry firms will pay for inspection service (see THE NATIONAL PROVISIONER of August 2, page 11), the statement said that in recent years the cost of federal meat inspection, as paid from public funds, has totaled about \$11,000,000 annually.

Department officials pointed out that this amount is less than 10c a year per person in the United States, or considerably under a cent a month. Thus, said the USDA, even if the entire cost of inspection were passed along to consumers, it should have an exceedingly small influence on the price of meat. Or

if the cost were divided among the millions of animals inspected annually, the new system should have no material effect on prices paid producers for their livestock.

Department officials gave assurance that the same thoroughness and economy of inspection will prevail under the new system as in the past. Some adjustments in charges may be needed, they said, to meet changing seasonal or industrial requirements, but meat inspection personnel will continue to be assigned and utilized in the most efficient manner possible. Though anticipating that the new fee system may have some effect on the quantity of meat that will receive federal inspection, by comparison with former years, the officials regard the economic ramifications bearing on the point as exceedingly complex and not accurately predictable.



R. A. RATH



DON SMITH

the good of his industry and for the good of his company.

Mr. Specht started with Armour and Company in 1910 as a student salesman.

Cattle on Feed in Corn Belt August 1 40 Per Cent Higher than Previous Year

A 40 PER CENT increase in the number of cattle on feed for market in the 11 corn belt states on August 1, when compared with the extremely small number on the same date last year, was reported this week by USDA's Bureau of Agricultural Economics.

While this sharp increase was one of the largest ever known in corn belt cattle feeding, it did not fully offset the sharp decrease a year ago when feeders' concern over the immediate fate of OPA price controls led to extremely large marketings. The number of cattle on feed this August is nearly a fourth smaller than the number two years ago. While estimates of actual numbers on feed have not been made, indications are that, except for last year, the present number is the smallest for August in a decade.

The sharp increases this year occurred in those corn belt areas that recorded the sharpest decrease a year ago. Ohio and Indiana, the two states showing an increase last year, failed to show an increase this year. In Ohio, the number was down 10 per cent, while in Indiana the number was the same as last year. The largest increases this year, ranging from 50 to 75 per cent, occurred in Iowa, Minnesota and Illinois. The increases in Michigan, South Dakota, Missouri and Wisconsin ranged from 20 to 45 per cent; Nebraska showed an increase of 15 per cent, and Kansas was up 5 per cent. In Colorado and California, the leading cattle feeding states in the West, numbers on feed August 1 were considerably larger than the small number on feed a year earlier. The movement of cattle into northern Colorado has been heavy. Feeding has been on a short-term basis, but replacements have been large. In California, commercial feeding was on a much larger scale than last year and the largest since 1942.

Corn Belt cattle feeders report, as to the length of time cattle had been on feed this August, that all of the increase was in the number on feed over four months. The number on feed less than four months was about the same as a year ago. Of the number on feed August 1 this year, 32 per cent had been on feed less than four months, 39 per cent from four to seven months and 29 per cent over seven months. Last year these per-

centages for August 1 were 48, 32 and 20 per cent, respectively. Feeders reporting on the months in which they expect to market cattle indicate a smaller proportion to be marketed after December 1 than was reported last year. The proportion to be marketed in August was reported about the same as last year but the proportion for September to November would be above last year. Cattle feeders marketed somewhat more cattle between April 1 and August 1 this year than they intended to market when reporting last April.

Shipments of stocker and feeder cattle into the Corn Belt during the first seven months of 1947 were substantially larger than in the corresponding period in 1946. Total shipments, both from markets and direct, into eight states for which such records are available were 13 per cent larger this year than last and the largest January-July shipments on record. The increase this year over last was due to the large shipments prior to May. Since May 1 shipments have been running below a year earlier and in July were 11 per cent below July 1946 shipments. The number of cattle inspected at markets and shipped into the other three Corn Belt states during the first seven months of 1947 was about the same as last year.

Records of shipments of stocker and feeder steers from the four leading markets for the first seven months show that a larger proportion of the 1947 shipments were light weight steers (under 700 lbs.) and feeder calves than was the case for the corresponding period last year. The number of steers weighing 700 lbs. up shipped from these markets for the seven months was smaller than for the similar period last year even though the total for all classes was larger. For the seven months this year, the average cost of stocker and feeder cattle shipped from the four markets was about \$4.65 higher than last year and the highest on record for the period.

The estimated number of cattle on feed August 1, 1947 as a percentage of a year earlier in the different states is as follows: Ohio 90, Indiana 100, Illinois 175, Michigan 120, Wisconsin 145, Minnesota 160, Iowa 150, Missouri 135, South Dakota 120, Nebraska 115, Kansas 105, Corn Belt (weighted) 140.

SUPPLEMENTAL ALLOCATIONS

The U. S. Department of Agriculture this week announced the following supplemental export allocations and replacements: 9,025,000 lbs. soybean oil and 3,000,000 lbs. of inedible tallow to France as an advance against tentative fourth quarter allocations; 168,000 lbs. peanut oil to New Zealand; 244,500 lbs. lard to Martinique in place of 219,500 lbs. soybean oil and 25,000 lbs. margarine already allocated. Allocations will be filled through commercial channels.

RENDERERS' MEETING

The annual meeting of regional area No. 5 of the National Renderers Association, will be held at the Stevens hotel, Chicago, on Sunday and Monday, October 12 and 13. The Allbright-Nell Co. is again giving a cocktail party on Sunday at 5 p.m., to be followed by a buffet supper and entertainment. The business meeting will be held on Monday at 10 a.m., with a luncheon at noon. The Stevens has set aside a block of 20 rooms for the membership.

NIMPA BOARD NAMES SOME OFFICERS; ASKS REMOVAL OF LARD EXPORT CONTROL

At its meeting in Chicago on August 8, the board of directors of the National Independent Meat Packers Association accepted with regret the resignation of F. E. Wernke as vice president of the central division. R. A. Peters of the Peters Sausage Co., Detroit, Mich., was elected to succeed him. G. W. Cook was elected to succeed Mr. Peters as a divisional director until April 30, 1948.

The board completed the selection of the full quota of nine directors for NIMPA's new northwestern division. The directors are:

Terms expire April 30, 1948: D. E. Nebergall, Nebergall Meat Co., Albany, Ore.; F. F. Brewer, Wallace Meat Co., Wallace, Ida.; L. A. Hoobing, Carters American Market, Buhl, Ida. Terms expire April 30, 1949: O. S. Florence, Independent Meat Co., Twin Falls, Ida.; S. E. Slough, Bell Packing & Provision Co., Cheyenne, Wyo.; Otto Schnauber, Rock Springs Butchering Co., Rock Springs, Wyo. Terms expire April 30, 1950: M. H. Brown, Great Falls Meat Co., Great Falls, Mont.; H. W. Larson, Montana Meat Co., Inc., Helena, Mont.; A. W. Hufford, Sheridan Meat Co., Sheridan, Wyo.

It was decided to designate former national officers of NIMPA (presidents and first vice presidents) since its founding as members of the board of directors. Those added to the board by this action include George A. Casey, G. L. Heil, jr., F. M. Tobin, E. L. Thompson, A. B. Maurer, F. E. Wernke, J. E. O'Neill and G. W. Cook.

The board also directed William G. Mueller, president of the association, to protest to Secretary of Agriculture Clinton P. Anderson and Secretary of Commerce Harriman against maintenance of export controls on lard. The protest pointed out that there is an abundant supply of lard—more than any year since 1943—and that prices are disproportionately low in relation to hog costs.

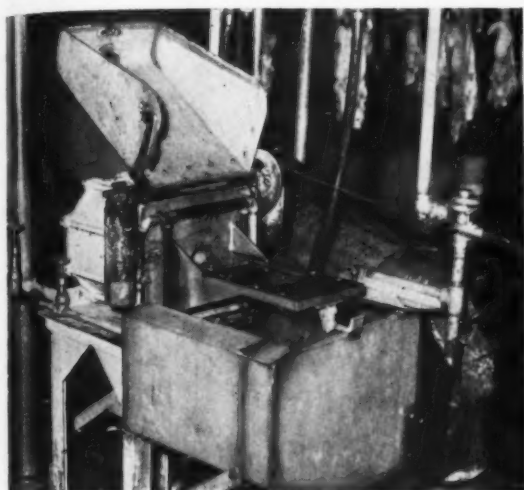
NON-PROCESSING KILLERS GRANTED SUBSIDY RELIEF

Retroactive subsidy relief is granted some non-processing slaughterers of cattle under HR 3738, an amendment to Public Law 88, which was passed by Congress and has just been signed by President Truman. The new law will afford some relief to non-processors who were denied the compensating subsidy for the period prior to July 11, 1945. As of that date the extra compensation regulations were changed to broaden the period within which the slaughterer could show that 98 per cent of his sales were of unprocessed carcasses and cuts, but the amended regulation of that date did not grant relief retroactively. The new law corrects the inequity.

Volume Dehorning is Solved by a Machine

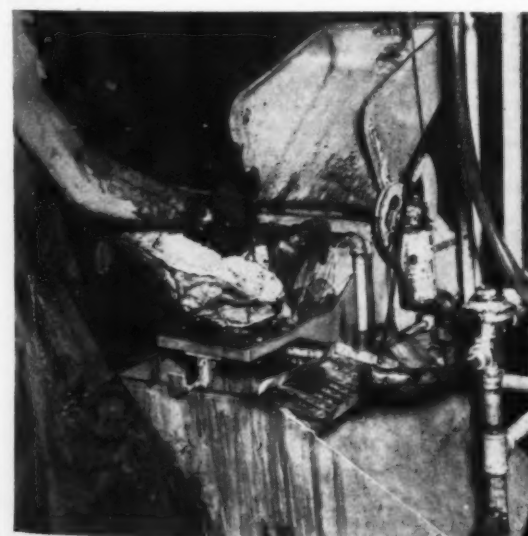
CHANGES in some killing floor operations have recently become necessary because of the revision of Meat Inspection Division requirements in connection with handling cattle heads. Under a ruling issued some months ago it is mandatory that horns, pieces of skin and loose hair be removed from the head and that the mouth and the nostrils be cleaned before the head is presented for inspection to the MID veterinarian.

The ruling has made it necessary to revise methods of dehorning. Placing the head against a stationary power saw is prohibited because it might result in contamination of sound heads through the soiled saw. Until inspection, which takes place after the cleaning operation has been completed, there is no way of knowing which of the heads will be condemned and which of them will be passed.

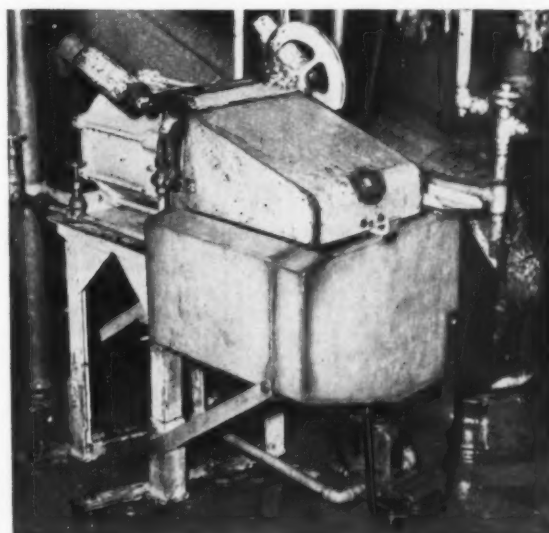


To conform to the new ruling most beef houses have adopted the technique of the hand saw and/or hatchet. The skinned-out head is cleaned in a head washing cabinet; placed upon a head holding rack; dehorned; cleaned again and then placed upon a head rack for inspection and further head working. The head is washed prior to dehorning to prevent the spread of contamination by blood and food material to sound heads which are subsequently placed upon the same head holding rack where the dehorning is performed. Some houses have adopted an improvement which eliminates double handling of the head. This is a head flushing cabinet with a sliding bar (see THE NATIONAL PROVISIONER of June 8, 1946). In this cabinet the heads are placed upon a holding bar, slid under the water for washing and flushing, slid back for dehorning and slid into the cabinet again for the final wash. Either method calls for sterilization of hand saw and hatchet by dipping them into a sterilizing box.

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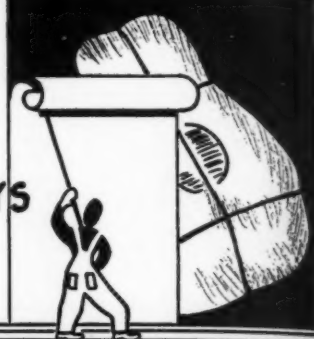
(It is understood that there has been some experimentation with a pneumatic hand saw, operating in the bleeding area, and also with a motor-driven saw, in connection with the sanitary performance of the dehorning job. As soon as information is available THE NATIONAL PROVISIONER will report on these applications.)

After an experimentation period of a year, Armour and Company developed a mechanical dehorning machine in its experimental machine shop at Chicago. The two basic problems confronting the company's engineers, James Black and Otto Hedstrom, assigned to the problem of mechanical beef head cleaning, were: (1) developing a

(Continued on page 28.)

How Should I Advertise

NEWSPAPERS
RADIO
BILLBOARDS
DEALER TRADE JOURNALS
POINT-OF-SALE DISPLAYS
TRUCKS



PRECEDING articles in this series reported the advertising activity of meat packers and processors of varying size located in different sections of the country. One of them discussed the advertising program of the American Meat Institute and the part it plays in many individual company campaigns. This article will deal with publicity and press relations, which are closely allied with product advertising, and present some of the more important rules for achieving maximum results with this type of promotional effort.

Much of the material contained in the following paragraphs was obtained from the booklet on press publicity issued by the department of public relations of the American Meat Institute. Specific rules regarding the preparation of copy, selection of suitable material and proper media and contributor-editor relationships are those generally advanced by leading publicity writers and editors in many fields.

A Common Objective

The terms "public relations, publicity and press promotion" have been heard more and more often during the past decade and every packer has at least a cursory grasp of the general field they cover. Few people, however, have a really clear understanding of their meaning and function. The three terms describe separate and distinct fields of activity but they are closely related to each other and have the same common objective, i.e., to deserve, win and hold the respect and confidence of the public for a particular company, or industry.

Press publicity, itself, can best be defined as any favorable or constructive comment about a company or its products printed in the news or editorial section of a publication. It is distinguishable from paid advertising in that it requires no fee or purchase of space and is printed primarily because of its reader-interest value. Publicity is not aimed at replacing advertising as a selling tool, but rather to create a favorable public attitude toward a company and to promote additional sales of its products through the mere mention of the company and brand name.

ARTICLE 8 OF A SERIES

Successful publicity does not just happen, however. It results from aggressive, well-planned measures designed to put the company's name, its products and its features before the reading public. Every packer, no matter how small, can get his share of this free press space with little effort and expense if he first determines what he is trying to do, who he wants to reach and the best method of reaching them and then carries through by keeping on the alert for happenings and events at his plant which would be of interest as either news or feature story material and sending them along to the proper publications.

The basic step in securing effective publicity is to learn the medium through which that publicity is to be effected. Study the policy and purpose of those publications you desire to employ; determine the type of material they use and the style in which it is written and then slant your own releases so that they will be acceptable to the editors. It is always well to remember that, since you are not paying for having the material printed, the publication's editor can reject or accept it as he sees fit. By first knowing the medium and its purposes, you can avoid submitting releases which are not suited to the editor's needs, thereby saving time and effort.

Newspapers and Trade Press

Of all the assorted types of publications available as an outlet for packer publicity, the two categories of most value are daily and weekly newspapers and the trade press. Newspapers are a very valuable outlet because each reader is a potential consumer of your products and every time your name is mentioned favorably in print it helps to increase, in his mind, the prestige of your company. The trade papers and magazines on the other hand, are designed to inform the business men in a particular field and can help gain the good will of wholesalers, retailers and all those people between you and your ultimate con-

sumer. These firms and individuals, in addition to tremendous buying power of their own, can supply a selling impetus for your products which will carry right down the line to the final customer.

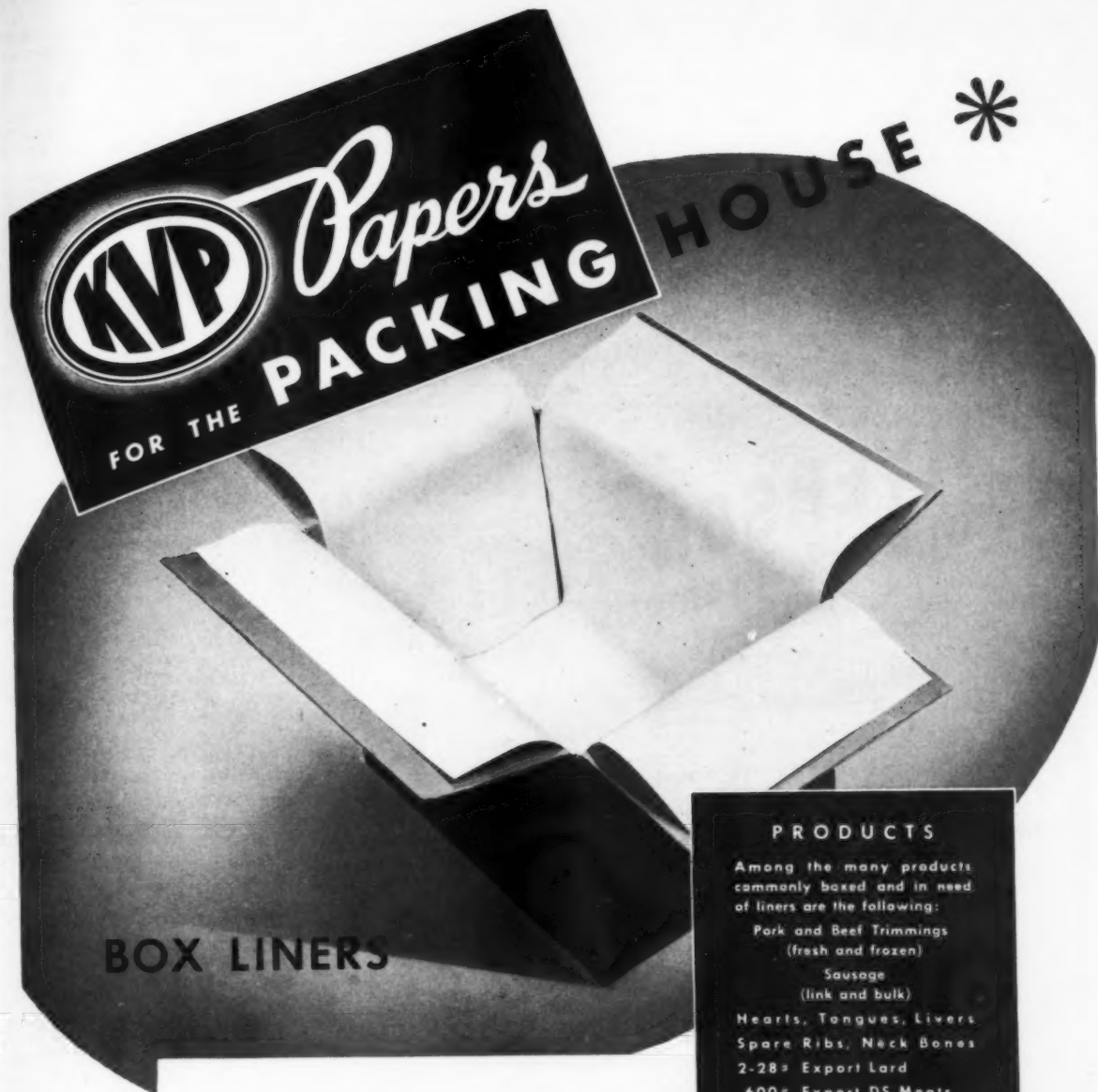
In submitting releases to newspapers it should always be remembered that the papers almost always have more copy on hand than can possibly be printed, and the editor must limit his use of this material to that which will interest the greatest number of his various reader-types. While there is a great deal of legitimate news in the activities of the meat plant which the newspapers are ready and eager to print, it must first be ferreted out, developed into a story and presented to the newspapers in such a manner, and in such form, that its genuine news value is readily apparent, reducing the chances for rejection.

Know What Paper Wants

Trade papers and magazines, as a general rule, are not so hard up for space as the newspapers but their editors may be even more pressed for time. The same care in preparation and presentation of publicity releases is needed here. In addition, their readership is highly selective, has specific knowledge of a particular business and wants useful information. Releases must be carefully slanted to take these facts into consideration.

Generally speaking there are two types of publicity releases. One is "spot" news release, which consists of information about an event or activity of public interest which has become immediately available. The other is the "feature" story, which does not depend on timeliness for its value and is usually much longer and more detailed than a news release. Another class of publicity of high value is "human interest" material, which may include little stories with a humorous or unusual twist and which may or may not have a spot news angle.

Spot news is usually based on an event which has either just happened or has just come to the attention of the public relations man or the newspaper



THE **KVP** PAPERS

Five types of KVP papers are in wide use for these liners. They include:

GENUINE VEGETABLE PARCHMENT

WAXED PARCHMENT

SPECIAL LARD LINER PARCHMENT

LARD LINER GREASEPROOF

D-O-K WAXED

All in varied weights, plain and printed.

PRODUCTS

Among the many products commonly boxed and in need of liners are the following:

Pork and Beef Trimmings
(fresh and frozen)

Sausage
(link and bulk)

Hearts, Tongues, Livers

Spare Ribs, Neck Bones

2-28# Export Lard

600# Export DS Meats

600# Export SP Meats

TYPES OF LINERS

Three types of liners are commonly used:

1. Straight
2. Candy box or Maltese Cross
3. Tight corner die cut

* NO. 1 OF A SERIES

Kalamazoo Vegetable Parchment Company

PARCHMENT • KALAMAZOO 99 • MICHIGAN
BRANCH PLANTS: DEVON, PENNA. • HOUSTON, TEXAS



interest. Promotions, deaths and personnel activities, production records, payrolls, and additions to plant and equipment all have spot news value and should be reported to the newspapers and related publications. Timely statements of public policy or the views of the plant executives on business trends and pending government legislation may also be included in this category.

Feature material calls for more effort and preparation than straight news statements but the results, in print, may be even more valuable than mention of the company name in an ordinary news story. There are virtually hundreds of subjects which can provide the basis for a feature story and which are of real

interest to the public. A description of a plant operation or the operation of a new piece of equipment, the activities of an interesting employee or the inauguration of new plant safety measures all provide excellent feature material.

In this connection, it is wise to emphasize the long-time employees on your payroll and the families from which they come and to stress the percentage of the town's working population employed by your firm and the importance of your business to the locality's economic welfare.

In preparing a news story, it is important that none of the essential facts be left out. Many a release finds its way into the wastebasket merely because

one or more of the necessary details are omitted and the story is not important enough for the paper to dig out the facts for itself. The five essential elements of a news story are contained in the answers to the questions: Who? What? When? Where? and Why or How?

These should all be contained in the first paragraph. Then, if it is necessary for the editor to shorten the release, that first paragraph can be used alone and still tell the basic facts. Further elaboration may be made in succeeding paragraphs, but these, too, should be arranged in a descending order of importance, with the facts and details following one another in relation to their reader interest.

For example: John Smith, former vice president, has been appointed president of the Smith City Packing Company to succeed William Smith, who will retire March 1, it was announced today by the company's board of directors.

This paragraph contains all the necessary information to tell the bare facts of the story. Succeeding paragraphs could go on to give details of John Smith's career with the company and facts concerning the retiring president. This same style can be used in reporting any news event. Feature stories, of course, are more elaborate and may have a different approach but, in general, they must also conform to the above rule and offer the gist of the story material in the first paragraphs.

Glossy photographs should be sent along with the release whenever possible. Pictures, in addition to a definite promotional value of their own, help to illustrate material and make it more acceptable to a publication's readers.

In order to insure a favorable reception for news releases, it is best to get to know as many editors as possible and to establish a friendly relationship with the reporters and newsmen assigned to cover activities at your plant. One member of the organization should be available to newspapermen at all times. This person should hold a responsible position in the company and be entrusted with information on which the firm's policies and plans are based and, therefore, qualified to discuss the problems of the company when occasion demands. Above all, he should be able to cultivate and hold the confidence and respect of newsmen.

It is good policy to try to help the editor in any way you can. When sending releases on new products, for example, enclose a sample. Enclose notes containing background information with important releases. If you have a problem concerning your press relations, talk it over with the editor and ask for suggestions and advice about contributing material to his publication. If you are fair and dependable in your editor relations you have an invaluable asset. The editor can help you by promoting your firm through use of regular releases and by uncovering stories of interest to your customers.

Never, under any circumstances,

RYERSON STEEL in Stock - Prompt Shipment



Dependable steel products for every meat packing and processing application . . . available for your steel-buying convenience at twelve conveniently located Ryerson plants. Large stocks plus unequalled steel-service facilities make Ryerson a time-saving source for every steel-from-stock requirement. Because of great demand, all sizes are not always on hand, but we can usually suggest a practical alternate. Call our nearest plant for quick shipment—a few pounds or a carload.

PRINCIPAL PRODUCTS

BARS—Carbon, alloy, stainless—hot rolled, cold finished

STRUCTURALS—I and H beams, channels, angles, tees, zees

PLATES—Including Inland 4-Way Floor Plate

SHEETS—Including Allegheny Stainless

TUBING—Seamless low carbon and stainless, boiler tubes

BUILDING STEELS—Reinforcing bars and accessories, expanded metal

MACHINERY & TOOLS—for metal working

OTHER PRODUCTS—Chain, wire rope, Babbitt metal, etc.

JOSEPH T. RYERSON & SON, INC.

Plants: New York, Boston, Philadelphia, Detroit, Cincinnati, Cleveland, Pittsburgh, Buffalo, Chicago, Milwaukee, St. Louis, Los Angeles

bring pressure to bear upon editors to print your publicity material on the grounds that you are a heavy advertiser in the publication. Don't lard your press releases with boastful phrases and self-promoting rhetoric. Editors are jealous of editorial space and wary of free advertising. They resent any attempt to use pressure. Simple, unadorned news stories and matter-of-fact features offered for use on their merits alone have the greatest chance of winding up in print. Even the slightest intimation that you are trying to cash in on some free space is likely to land your releases in the wastebasket.

Don't thank the editor for printing your material. He used it because of its news value and not as a favor to you. Above all, don't tell the editor when and how to use your stories. Put a release date on your contributions and see that he gets them in plenty of time and then let him handle them as he sees fit. Blunt dictation, such as: "Use this in next week's issue" is tantamount to telling him how to run his business and is fiercely resented.

Press publicity is an inexpensive and highly effective means of building the stature of your business and of helping to increase sale of your products. Formulate a definite program; study the publication field and select your media; be fair and accurate in your contributions and editor relationships and it is yours practically for the asking.

United Air Lines Decreases Freight Rates 25 Per Cent

United Air Lines recently announced a reduction of approximately 25 per cent on air-freight rates for the company's nationwide system. Officials explained that as a result of the slash ton mile rates will be as low as 20c on shipments up to 16,000 lbs. The rate for shipments above 16,000 lbs. is constant—14c per ton mile, said to be the lowest in the history of scheduled airline operations.

Under the new rate setup, it will be possible to ship goods from coast to coast for as little as 17½c per pound in 16,000-lb. shipments and at even lower rates between other main line airways cities. The reductions apply also to all shipments below 16,000 lbs. For example, 100 lbs. may be shipped air-freight from Chicago to Boston for \$8.95; from New York to Denver for \$16.35, or from Detroit to Los Angeles for \$20.

Oscar Mayer & Co. Asks Half Hour Lunch Period

Representatives of Oscar Mayer & Co., Madison, Wis., last week appeared at a public hearing of the Wisconsin state industrial commission to ask for an extension of the wartime policy of half hour lunch periods for workers in industrial plants. Company officials said both labor and management believe 30 minutes to be a sufficiently long

period of time for lunch purposes.

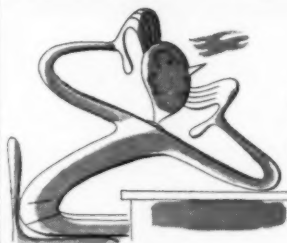
Prior to the last war, mercantile and industrial establishments there had to allow women and workers under 18 years of age a full hour for lunch, except in plants which have their own lunch rooms, where the eating period was of 45 minutes duration. A wartime ruling limited the lunch period to 30 minutes for all workers.

Stanton Stavrum, personnel manager at the company's Madison plant, stated that unions and the majority of individual workers in the plant want the shorter lunch hour because they like to get home a half hour earlier at the end of the day. The company favors the half hour period, he said, because it

means more continuous machinery use and because a full hour period for women and a half hour for men would throw production lines off schedule.

GRANTS WAGE INCREASE

The Madison Packing Co., Madison, Ill., last week granted its employees a 6c hourly wage boost, retroactive to July 14. The increase, coming shortly after a 4½ to 14c hourly fringe adjustment, makes the minimum hourly wage for male common labor \$1.07 and 99c for women. The pay boost follows the recent pattern set by the major packing companies.



WHAT in the big, wide world is a really good Shortening?



Obviously **LARD**, when properly treated and chilled.



Be sure to find out about Votator lard equipment at the **AMI** show.

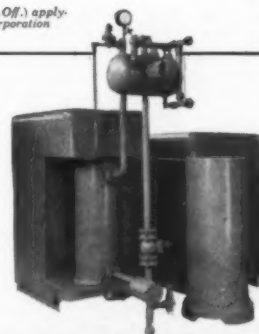
VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation

THERE is no better shortening than lard. Unfortunately this is not always evident when lard is processed with variable open methods.

So to assure uniformly, visibly good lard texture, color and consistency, sales-minded packers are converting to continuous, closed, controlled processing with VOTATOR apparatus. It makes for the kind of lard people ask for by brand name. It reduces lard processing cost.

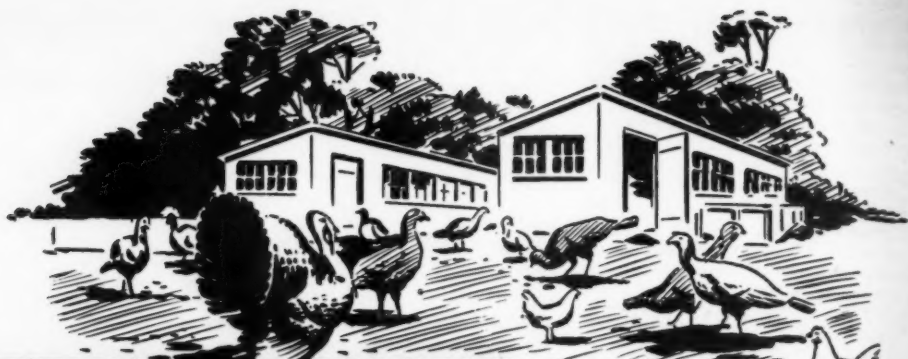
We can prove this with facts and figures. See the VOTATOR exhibit at the AMI convention. Visit with us in the VOTATOR hospitality suite at the Palmer House. Make a date. Write a letter.

THE GIRDLER CORPORATION, VOTATOR DIVISION, LOUISVILLE 1, KY.
150 Broadway, New York City 7 • 2812 Ross Bldg., San Francisco 4 • 617 Johnston Bldg., Charlotte 2, N. C.



Votator

LARD PROCESSING APPARATUS



From Pens to Platter

It is tremendously important that all the rich, tempting, sales-winning goodness of your product reaches the ultimate consumer. That is why it is so valuable for you to get the full-

measure protection afforded by West Carrollton Genuine

Vegetable Parchment. This Parchment is superbly strong and

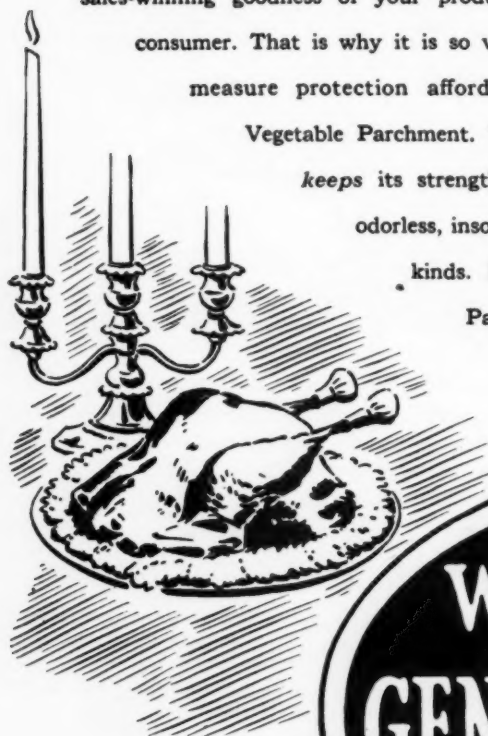
keeps its strength—wet, dry, or frozen. It is grease resistant,

odorless, insoluble. It is ideal for meat and dairy products of all

kinds. Next time specify West Carrollton Genuine Vegetable

Parchment. We have complete facilities right in our own plant for

printing one or more attractive colors (in special inks).



West Carrollton
GENUINE VEGETABLE
Parchment

WEST CARROLLTON PARCHMENT CO.

WEST CARROLLTON, OHIO

PLANT OPERATIONS

Ideas for Operating Men

SNOW REMOVAL BY RADIANT HEATING

PACKERS and sausage manufacturers located in snowy and sleety areas should watch with interest experiments which are being carried on with snow removal by radiant heating of driveways and sidewalks. In Chicago, for example, the Commonwealth Edison Company is laying a new radiant-heated sidewalk in front of its building at 140 So. Dearborn st.

The walk (see photo) contains a network of wrought iron pipes embedded

in the concrete through which water and an anti-freeze compound, heated to 180 degs. F., will be circulated when it snows. Pressing a button in the building lobby will pump the liquid into the grid from a heater in the basement. It is estimated that the operating cost for the 2,400 sq. ft. of sidewalk to be kept clear of slush and snow will run about \$200 per year.

The installation is an experiment and was undertaken at this time because the old walk needed replacement. If it is successful, the entire sidewalk around the building will eventually be radiant heated.

In addition to the water plus anti-freeze layout described above, low pressure exhaust steam may be used for heating the pipe system underneath the area to be kept free of snow. When exhaust steam is employed the dock or driveway may be heated at all times during the winter months to avoid the possibility of delay in starting which may be very likely to occur when heat application depends on the watchfulness of plant personnel.

It is possible, of course, to set up a snow- or sleet-actuated electric switch to turn on heat when it is needed. The meat processor's greatest interest in this method of snow removal probably lies in the possibility of using it for vital, uncovered loading docks, driveways, ramps, etc. When these are clogged with snow, slush or ice the packer must not only pay for manual snow removal (sometimes by high-priced plant help), but he may also find

that departmental operations are impeded through inability to ship product or receive livestock or to carry on necessary transportation operations between different buildings in the plant.

In meat plants, truck loading and livestock unloading activities begin early in the morning. When a heavy snow or sleetstorm comes in the night, as it often does, shipping and receiving activities may be stalled for several hours while drives and docks are cleared. This may even throw other plant operations off schedule and cost real money. When snow is melted by radiant heating, however, removal keeps pace with the fall and driveways and docks are always usable.

Radiant heating installations are usually designed to maintain the protected walk or drive at slightly above freezing when the temperature is around 0 degs. F. and to keep the area free of snow falling at the rate of about 1 in. per hour.

Unless the surface of a dock or drive area requires replacement it would probably not be economical to tear it

out to install radiant heating. A grid-work of interconnected wrought iron piping is usually employed for this purpose and it may be laid on a bed of sand or even on the surface of the old drive if nothing prevents thus raising the level of the whole installation.

INSULATING BREECHING

The desirability of insulating outside breeching is often overlooked by steam plant operators. The heat which reaches the breeching is considered to be spent heat and no effort is made to conserve it. However, there are a number of advantages to be gained from insulating outdoor breeching as it leads from the boiler room to the stack.

First, the breeching because of its heat is subject to rapid exterior corrosion. Proper insulation acts as a permanent protection against the corroding action of the elements. Second, the insulation prevents the chilling of the stack gases to the sulphur gases' dew point, allowing these highly corrosive fumes to pass through the stack without condensing. The sulphur gases present in the stack, if condensed there, quickly corrode the inside.

Third, the higher stack temperatures which can be maintained tend to sustain the draft and make it easier to fire the boilers by eliminating one of the boiler load variables. Fourth, if the stack has induction draft, the higher stack temperatures will reduce the electric power demand. Fifth, if air preheaters are located in the stack exhaust flow, the insulation of the breeching prevents condensation of the acids which would aid in formation of a hard shell coating on the heaters. Such a coating calls for costly and laborious cleaning.

REMOVING AMMONIA FUMES

While ammonia fumes seldom are allowed to reach a concentration in a cooler which is dangerous or harmful to product, there are occasions when it is desirable to eliminate such fumes. The Refrigeration Research Foundation has developed a practical method for their removal.

A saturated water solution of sodium bisulfate is prepared in a wooden pail or tub, using 3 lbs. of dry salt per gallon of solution. A wooden vessel is recommended since the solution will corrode steel or galvanized iron. Loose excelsior is thoroughly wetted in this solution and allowed to dry without heating. The impregnated excelsior is packed loosely into slat boxes or crates and is placed in the affected room.

Fans or blowers are placed to blow air through the excelsior. Each pound of the material will absorb about one-sixth of its weight of ammonia and will completely remove small quantities from the circulating air. When the impregnated excelsior has become saturated with ammonia it may be discarded or washed with water and reimpregnated with sodium bisulfate. Straw or hay may be used if excelsior is unavailable.



**THE
Greater**



MEAT and FAT GRINDERS

- SILENT DRIVE
- RAPID SAFETY FEED
- TIMKEN BEARINGS
- HEAVY CONSTRUCTION
- NO FRICTION OR MASHING

THE combination of these features in design and construction warrant the rating of ANCO Greater Grinders with 50% greater capacity than any other Grinder of equal size. The throat of the cylinder is extremely large and the thread of the screw at the entrance end is extremely long. This allows the meat to be drawn into the pocket which is cast in the side of the throat of the bowl and thus rapidly fed through the plates. This is an exclusive Safety feature of ANCO Patented Grinders. The feeding is done rapidly

without mashing, heating, or backing up of the product. The operating parts of this machine are mounted on a heavy cast iron base so that all moving parts are kept perfectly in line. The fully enclosed Herringbone Gear Drive and large Timken Roller Bearings assure the most silent and efficient operation. If you are a progressive sausage maker, you will want to know more about this improved Grinder. ANCO Sales Engineers are always at your service. Write for new descriptive folder.

THE ALLBRIGHT-NELL CO.
5323 SO. WESTERN BOULEVARD CHICAGO, ILL.

Up and down the MEAT TRAIL

Hilberg Adding Modern Unit for Beef, Lamb Processing

Construction has already begun on the new, modern packing plant of John Hilberg & Sons, Cincinnati, O., it was revealed recently by John Hilberg, jr., president. The one story and basement unit, located just one city block away from the other Hilberg plants, will incorporate the latest features in packinghouse design and will house complete beef, veal and lamb processing operations. The plant is expected to be in operation by the end of this year.

Plans have been drawn up to provide adequate space for expansion and the building will be so constructed to facilitate later erection of additional floors, Hilberg said. The unit will be of reinforced concrete construction, utilizing both glass brick and standard windows for lighting and ventilation. The killing floor and processing rooms will be lined with speckled tile to provide greater sanitation.

The kill floor is of two bed design with provisions for addition of a third bed and all processing operations will be carried out on the one floor level. Gravity chutes will convey raw materials to the rendering and conventional salt pack hide departments located in the basement. Five large coolers, comprising approximately 10,000 sq. ft. of space, will be equipped with Gebhardt units and lined with glazed tile for ease in cleaning. Insulation will be standard cork.

The rendering system to be installed is claimed by Hilberg to be one of the most efficient and novel in the country. It represents a complete departure from rendering systems in operation now, he states, and consists of a large hasher, grinders, vats and tanks. The plant will process blood, fats and offal.

Present plans call for an air-conditioned office and four large, recessed loading docks at the front of the plant, constructed so that shifts and expansion can be easily effected. Earlier plans for construction of a \$150,000 plant in another section of the city have been abandoned. Officials did not estimate the cost of the new plant.

Tietig & Lee, Cincinnati architects, drew up the plans and J. T. Harig, Cincinnati, is handling the construction. All equipment for the plant will be supplied by the Cincinnati Butchers' Supply Co.

Packing Co. Formed at Omaha

The Cornhusker Meat Packing Co. has been formed at Omaha, Nebr., to conduct a general meat packing business. It is capitalized at \$100,000. Incorporators are B. L. Tatum and Ray R. Simon.

ARMOUR GOLF TOURNEY WINNER

M. E. Barnes, right, general manager of the Chicago plant of Armour and Company, is shown presenting the victor's trophy to Joseph Brunn, pharmaceutical department, for his triumph in the Armour Plant Executives Club summer tournament. Competition was open to all members of the club.



Dr. Fevold Will Head QM Product Development Work

Col. Charles S. Lawrence, commanding officer of the Quartermaster Food and Container Institute for the Armed Forces, recently announced the appointment of Dr. Harry L. Fevold, formerly of the western regional laboratory of the U. S. Department of Agriculture, Albany, Calif., as chief of the Institute's product development division.

Before joining the scientific staff of the western regional laboratory, where he was for six years in charge of the biochemical division's pharmaceutical food proteins and food lipids section, he was a research chemist in the University of Wisconsin's biology department for seven years and assistant professor of biochemistry at Harvard university for six years. At the western regional laboratory Dr. Fevold assisted in the development of powdered eggs during the war years.

Burkholder of West Coast Meat Jobbers Group Passes

Lloyd O. Burkholder, 55, executive secretary of the Associated Meat Jobbers of Southern California, Los Angeles, died suddenly at his home on August 5. Mr. Burkholder had been secretary of the association for four years and prior to that had been connected with the Cudahy Packing Co. He once served as sales manager of the Hardy Meat Co.

Mr. Burkholder was the announcer of fights and wrestling matches at the Olympic and Pasadena arenas for many years and was very active in the American Legion. He was a member of the California committee for the veterans training program and had been active in setting up a workable apprentice training program for the jobbing segment of the industry. He was active in many philanthropic organizations. He is survived by his wife, two sons and his mother.

Personalities and Events of the Week

- Plans for the \$500,000 modernization program of the J. & F. Schroth Packing Co., Cincinnati, O., have been resubmitted to the MID for final approval. Construction of the first units in the long range program will begin as soon as final government approval is received.
- F. E. Wernke, formerly president of the Louisville Provision Co., Louisville, Ky., has temporarily retired from his duties because of ill health. He is succeeded in the presidency of the firm by G. J. Amshoff, formerly vice president.
- The Select Meat Co. of Houston, Tex. has leased the Sabine Packing Co. plant

at Port Arthur for five years and will begin operations soon. The plant, which has been closed for several weeks, was built last year at a cost of approximately \$175,000 and began slaughtering last October.

- Oscar H. Zuegel, formerly associated with the Zuegel Packing Co., Chicago, died recently. He had been retired for about 20 years. His brother, Gustav A. Zuegel, is president of the company.
- Construction of a new loading dock, garage, employee shower room and storage space building is nearing completion at the plant of Gus Juengling & Son, Inc., Cincinnati, O. Final installations are to be made within a month. The company's expansion plans also call for construction of a new killing floor and new coolers.
- Fred A. Joseph and Samuel Stromeier, owners of the Whirlaway Meat Co.

of Newark, N. J., will construct a \$100,000 horse processing unit there as soon as they receive government approval. Joseph said that the new plant will cure and pack horse meat much like corned beef. Plans call for a monthly capacity of 1,000,000 lbs. At present the firm's business is largely export, and a foreign representative in Rotterdam sells 300,000 lbs. of horse meat a month.

● **Byrl Thompson**, formerly a hog buyer for Armour and Company at St. Joseph, Mo. and more recently associated with the St. Joseph Stock Yards Co., died recently. He was 57 years old.

● Work is underway on a \$150,000 meat processing plant at Siler City, N. C. It is being built by **J. B. Wood**, president of the Siler City Poultry Exchange. Wood announced that the new plant will process a complete line of smoked, cured and cooked meats which will be distributed under the trade name of "Wood's Chatham." Plans also call for a slaughterhouse to be built at another location to supply the processing plant.

● **T. E. Hanley, jr.**, president of Hatley Brothers Co., Chicago, left recently on a flying trip to England and the Continent on company business. He made the trip via Pan American airways and plans to return to Chicago early in September.

● **G. S. Suppinger**, president, the G. S. Suppinger Co., St. Louis, Mo., has announced the appointment of **Mike Schotter** and **Lyle Clark** as vice presidents of the company. Schotter will continue as general superintendent of plants at Collinsville and Belleville, Ill. and Mt. Summit and Converse, Ind. Clark will continue as manager of the company's Indiana operations.

● **John Morrell & Co.** has appointed a full-time physician, **Dr. August Baier**, at its Ottumwa, Ia. plant. **Dr. H. A. Spilman**, who has been working part-time for the company for several years, will continue to handle surgical and X-ray work. During the past year **Dr. Baier** has been industrial physician at the Solar Aircraft Plant in Des Moines, and prior to that served four years as medical director of the Des Moines Ordnance Plant. He also spent five years with Armour and Company at its Chicago plant.

● The **Klarer Provision Co.**, Louisville, Ky., has inaugurated a plant modernization program involving new construction and the installation of a new refrigeration system, it was announced recently by **T. H. Broecker**.

● **Scott E. Strahan**, associated with the Griffith Laboratories for the past 17 years, is now a manufacturer's agent covering the southeastern part of the country with headquarters at Atlanta, Ga.

● **Swift & Company** has purchased the **Biltmore Farms Ice Cream Plant** in Coral Gables, Fla. and will begin operations there about August 18. **A. C. Moysey**, head of Swift's ice cream division, has announced. The plant, which was built and equipped during the last seven years, will be used to manufacture

Plant Expansion Program Announced by Fischer Co.

A \$250,000 modernization and expansion program is currently underway at the plant of the **Henry Fischer Packing Co.**, Louisville, Ky. The program, according to **John R. Humphrey**, secretary of the firm, involves razing one complete wing of the plant and constructing a new section to contain seven smokehouses and new freezer facilities. The work is expected to be completed by November this year.

The new installations will double the present freezer capacity of the plant and put processing facilities in line with present kill capacity. The new coolers will be lined with glazed tile and insulated with five inches of cork and rock wool, bonded together with a mastic. Specially designed York refrigeration units will be installed. The modernization also involves rearrangement of the order routing and packing room and installation of a complete conveyor system.

New offices and a new loading dock to handle outgoing product will be constructed at a later date.

a complete line of ice cream products for distribution in the greater Miami area. **J. W. Waggoner**, manager of the Swift ice cream plant at W. Palm Beach, will manage the new plant.

● The **Controllers Institute of America** recently announced that **Louis C. Hageman**, secretary and treasurer of the **Luer Packing Co.**, Los Angeles, has been elected secretary-treasurer of the **Los Angeles Controllers Institute**. **Robert N. Peck**, treasurer of the **Tobin Packing Co.**, Rochester, N. Y., was chosen a director of the **Rochester Control**, and **R. D. Gower**, comptroller of **Geo. A. Hormel & Co.**, Austin, Minn., was elected a director of the **Twin Cities Control**.

● **John P. Rollek**, vice president and general manager of the **Blue Ribbon Sausage Corp.**, Buffalo, N. Y., has been appointed a member of the **Erie County Health Board** for a six-year term.

● **Dr. George Hugh Berryman**, formerly director of the medical nutrition laboratory of the Office of the Surgeon General, has been made chief of the nutrition branch of the **Quartermaster Food and Container Institute** for the **Armed Forces**. **Col. Charles S. Lawrence**, commanding officer, announced this week.

● Installation of new refrigeration facilities at the plant of the **Dawson Packing Co.**, Louisville, Ky., has been delayed because of zoning difficulties, it was revealed recently.

● **Canadian Dressed Meats Ltd.** of Toronto, Ont., has purchased the site for a new plant to cost around \$150,000. The firm's capacity will be doubled by erection of the new unit which will include killing, processing and rendering facilities.

● **Livestock men** from 46 counties in Ohio, Indiana and Kentucky met at **Le-Sourdsville Lake**, near Cincinnati, on

August 16 for a summer roundup and picnic, sponsored by the **Cincinnati Union Stockyards** and allied livestock interests. **A. Z. Baker**, president of the **American Stockyards Association**, spoke on the subject "Feed to Hide." Livestock marketing was discussed by **C. W. Hammons** of Ohio State university, **Paul Mitchell** of Purdue university and **P. G. Summers** of the University of Kentucky.

● **David F. Tilley** has been appointed manager of **Armour and Company's** branch in **Hartford, Conn.**, it has been announced by **George W. Bell**, manager of the Connecticut territory. Tilley replaces **E. W. McAuley**, who has been promoted to the position of district assistant manager of the Philadelphia territory. He has been associated with **Armour** since 1931, most recently as assistant manager of the **Armour** branch at **Boston**.

● **Fire**, believed to have resulted from an electrical short circuit, recently destroyed the interior of the **E. St. Louis (Ill.) Rendering Co.**, a three-story concrete and brick structure.

● **Safeway Stores, Inc.**, has closed its **Nebraska Beef Division**, a slaughterhouse which it operated at **Omaha, Nebr.** The plant employed 30 persons. **Safeway Stores** had previously closed its packinghouses at **Joplin, Mo.** and **Hutchinson, Kans.** and had converted the plant at **El Paso, Calif.** from killing cattle to processing.

● **W. J. Crutcher**, who served with the fats and oils branch of the **War Food Administration** in **Washington, D. C.**, during most of the war years, has joined the **Guillory Sales Co.**, cottonseed and soy bean products brokers, **Memphis, Tenn.** For many years, before and following the war, **Crutcher** was with the **Wesson Oil & Snowdrift Sales Co.**, **New Orleans**.

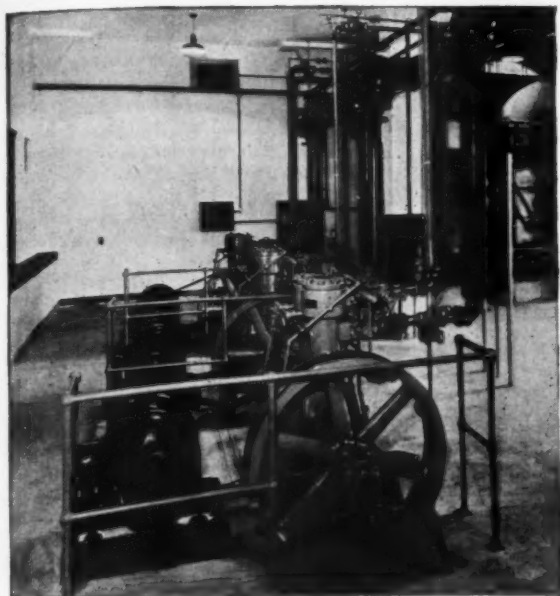
● General contracts for construction of two buildings to be part of the new technical products plant of **Swift & Company** at **Hammond, Ind.** have been awarded the **George Sollitt Construction Co.** of **Chicago**. Work is expected to be underway soon with completion scheduled for some time in 1948. One building, 180 by 144 ft., which will be two-story brick reinforced concrete construction, will house the offices, laboratory, shipping facilities and some processing. In the other building, 50 by 65 ft. constructed of steel and asbestos cement board, will be installed equipment for the manufacture of industrial oils.

● The **Packers Commission Co.**, **Chicago**, has discontinued its beef, veal and lamb department and will handle dressed hogs exclusively. **Glenn T. Williams**, who had been in charge of the department for a number of years, plans to open his own brokerage business to handle beef, veal and lamb, and will announce his location soon.

● **Fred R. Berrill**, who was superintendent of **Burns and Co. Ltd.**, **Calgary, Alberta**, has completed his work as technical adviser with the **Canadian Meat Board** at **Ottawa** and has returned to his company.

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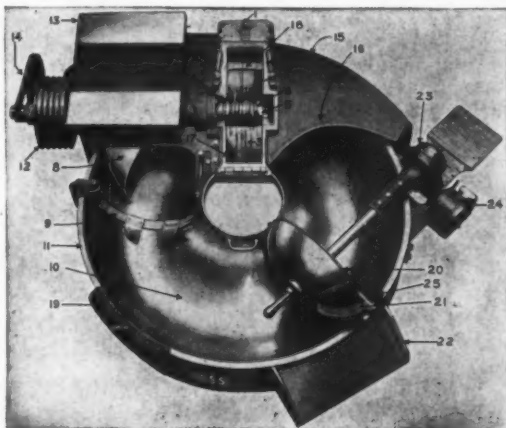
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Lard Stocks Increased in July; Pork and Beef Down

Lard stocks in cold storage on August 1 at 188,076,000 lbs. were sharply higher than the 171,694,000 lbs. a month earlier, according to the U. S. Department of Agriculture's report on cold storage stocks.

Rendered pork fat holdings also increased to 4,711,000 lbs., compared with 3,575,000 lbs. on July 1.

Stocks of both beef and pork, how-

ever, declined during July. Total stocks of frozen, in-cure and cured beef in cold storage August 1 were 95,365,000 lbs., compared with 106,282,000 lbs. a month earlier, and pork stocks totaled 328,294,000 lbs., compared with 352,814,000 lbs. on July 1, 1947.

Cold storage holdings of all other meats and meat products declined during July.

U. S. STORAGE STOCKS ON AUGUST 1

	Aug. 1, '47 pounds	July 1, '47 pounds	Aug. 1, '46 pounds	Aug. 1 5-yr. average pounds
BEEF				
Frozen	83,391,000	96,227,000	59,348,000	123,734,000
In cure and cured.....	11,974,000	10,055,000	3,219,000	9,292,000
Total beef	95,365,000	106,282,000	62,567,000	133,026,000
PORK				
Frozen	139,816,000	146,230,000	143,789,000	183,794,000
D. S. in cure & cured.....	38,873,000	48,460,000	38,483,000	107,476,000
S. P. in cure & cured.....	149,685,000	188,124,000	120,759,000	162,512,000
Total pork	328,294,000	382,814,000	303,031,000	453,782,000
Lamb & mut., frozen.....	7,822,000	9,348,000	9,592,000	10,364,000
OTHER MEATS AND MEAT PRODUCTS				
Veal, frozen	7,272,000	8,286,000	4,382,000	...
All edible offal, frozen and cured.....	67,924,000	69,474,000	38,822,000	72,535,000
Canned meat and meat products.....	27,234,000	33,381,000	16,515,000	...
Sausage room products.....	13,363,000	17,090,000	11,812,000	...
Lard	188,076,000	171,694,000	87,720,000	*169,925,000
Rendered pork fat.....	4,711,000	3,575,000	2,316,000	...

The Government holds in cold storage outside of processors' hands 12,708,000 lbs. cured pork cuts, 1,694,000 lbs. lard and rendered pork fat, 19,974,000 lbs. beef, 719,000 lbs. lamb and mutton, and 666,000 lbs. of veal. These holdings are included in the above totals. Holdings by the Gov't of canned meat and meat products, sausage room products and fish, not available for publication.

*Lard and rendered pork fat included.

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RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
Washington 5, D. C.

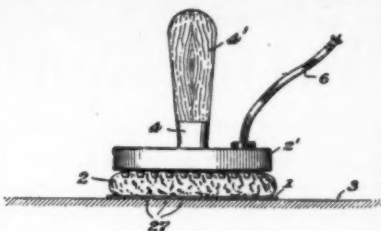
The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,423,963, APPARATUS FOR COOKING MEATS AND THE LIKE, patented July 15, 1947 by Roscoe A. Coffman, Las Vegas, Nev.

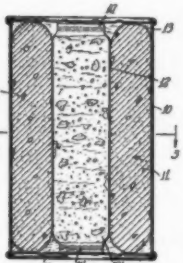
This apparatus includes a conventional cooking surface for one side of the meat (such as hamburger) a portable heater for cooking the upper portion of the meat and a veneer sheet or strip of suitable wood of a breakdown nature when subjected to heat. The sheet should be thin enough and the heat from the heated cooking surface should be of such intensity as to permit passage of cooking heat directly through this sheet during a normal cooking

operation and to thereby break down the sheet to such an extent as to gen-



erate heated gases of distillation for passage through the sheet directly to the meat for further cooking and flavoring the food.

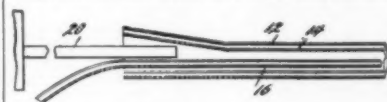
No. 2,424,536, COMPOSITE FOOD PACKAGE, patented July 22, 1947 by Gottfried O. Mayer and Edward C. Sloan, Madison, Wis., assignors to Oscar Mayer & Co., Inc., Chicago, Illinois.



This package comprises a number of elongated wieners arranged in side-by-side relation in a portion of the interior volume of the receptacle to afford brine-receiving space adjacent the surfaces of these wieners, a pre-formed container of non-porous, flexible and readily deformable material disposed in another portion of the volume of the receptacle in contact with certain of the wieners, a quantity of bulk sauce suitable for serving with the wieners sealed in the container, and a quantity of brine in the receptacle filling the space between wiener surfaces.

No. 2,423,861, MEAT PACKAGE AND METHOD OF PREPARING THE SAME, patented July 15, 1947 by Elsa Vogt, Philadelphia, Pa.

The method is one covering the insertion of a liner strip of moisture-impervius material into a tubular meat



product casing of thin, foldable moisture absorbent material and comprises wrapping the strip of lining material about a retaining strip of relatively stiff material so that the edge portions of this strip overlap, and then inserting the assembly of retaining strip and liner into the tubular casing.

No. 2,423,964, PROCESS OF COOKING MEAT, patented July 15, 1947 by Roscoe A. Coffman, Fall Brook, Calif.

Employing the apparatus of Patent 2,423,963, the process consists of applying the cooking heat to the meat through a thin veneer sheet of wood, the sheet being thin enough to permit the passage of substantially all the heat required to cook the meat and the heat being intense enough to generate gases of distillation in the wood to flavor the meat.

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ELECTRIC HOISTS

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Budget Hoists are small and portable. They take all physical effort out of lifting. They make possible the employment of women or older men on jobs. You can put Budget Hoists to work as soon as delivered.

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NET PRICES

E	250 Lb.	34 F.P.M.	\$119.00
A	500 Lb.	17 F.P.M.	159.00
C	500 Lb.	34 F.P.M.	189.00
B	1000 Lb.	11 F.P.M.	189.00
C	1000 Lb.	17 F.P.M.	199.00
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K	2000 Lb.	17 F.P.M.	229.00
P	4000 Lb.	8 F.P.M.	299.00

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Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60—J, K and P 220-3-60 or 440-3-60. Exception Model C and D in the 3 phase, \$10.00 extra.

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GRIND YOUR BY-PRODUCTS
The Profitable Gruendler Way



Our 62nd Year

ROLL CRUSHERS
PULVERIZERS
CONVEYORS
CRUSHERS
FEEDERS
MIXERS

HASHER
recommended for
Carcasses and
Greasy Waste and Refuse
Mrs. of Cracking Grinders — and Bone Crushers

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CRUSHER and PULVERIZER CO.
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NEW EQUIPMENT *and Supplies*

LIGHT AND MEDIUM TRUCKS

The truck and coach division of General Motors Corp. recently announced a new line of light and medium duty trucks, featuring an entirely restyled grille, hood and fenders, larger all-steel cabs with increased visibility and greater driver comfort, stronger front and rear axles, heavier frames and many engine improvements. The company also announced availability of increased horsepower for the heavy duty gasoline and Diesel group.

Production of the new models, as well as the heavy-duty line, is expected to be increased sharply.

Two wholly new models have been added to the GMC line of light and medium duty trucks. The 1½ ton FC 280 is designed for straight truck work in the 11,000 lb. gross vehicle weight classification and the 3½ ton FC 470 series provides the medium duty line with models of carrying capacities equal to those of the pre-war heavy duty 550 series. In addition, there are five special tractor models (see illustration) with standard 72 in. CA dimensions. Also included are pickup, panel, canopy express, stake and platform models.

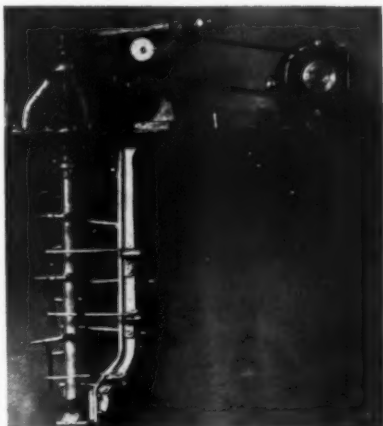
The new lines offer three GMC-built engines of valve-in-head design and including positive crankcase ventilation, two-piece exhaust valves and deep oil sumps in addition to standard turbo-top pistons, full pressure lubrication and cylinder cooling. In the heavy-duty lines, the horsepower of the 308 and 361 gasoline engines has been stepped up by about 10 per cent and both the 4 and 6 cylinder diesels have been increased by 21 per cent.

The all steel cabs are 3¼ in. longer and 9¼ in. wider than those of previous light and medium models and have larger weather sealed windows and wider doors. The cabs are mounted in three-point suspension with rubber stabilizers. Fenders are wider and heavier with headlamps mounted in them and the new grille assembly is mounted to the frame, with heavy angle braces for extra support. The hood is streamlined to blend with the grille and fenders for attractive front end design.

Other chassis improvements available on the various models include a dash-mounted power shift control, hypoid rear axles, banjo type housings and larger wheel bearings and tubes.

MECHANICAL CALF WASHER

A mechanical carcass washer—designed for cleaning calf and lamb carcasses—is now in production by the Robo Engineering Co. of Irvington, N. J. Two of the machines pictured here make



a vertical washing unit 90 in. high. The machines can be operated from an overhead support or rail in a permanent or temporary installation.

The machine is, in effect, a moving carcass sprayer in which the spray nozzles are arranged in such a manner as to duplicate the most efficient hand spraying operation. Water sprays move up and down over the carcass, enter under the hair, lift it and wash away dirt on the skin. The central pipe of the machine rotates to insure the cleansing of the whole carcass.

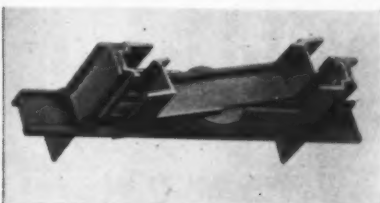
The manufacturer claims that the carcass washer saves time and labor on the killing floor and that the machine helps the packer meet exacting sanitary requirements.

CORN PRODUCTS REFINING CO.: A new processing plant is being constructed at Corpus Christi, Tex., for the Corn Products Refining Co.



HIGH STRENGTH SASH

A new type steel factory sash, designed for use in food industry plants where there is need for extra sanitation and weather-tightness and in plants having large glazed wall areas,



is being made by Hope's Windows, Inc., Jamestown, N. Y. The vertical sash bars of the "Lok'd Bar" units are bulb-tee sections said to approach the I-beam type of section in strength. The flat-tee horizontal muntin is threaded through the bulb tee, with a minimum of metal distortion and little detracting from solid bar strength. The strength of the joint is claimed to be double that of the conventional sash.

Ventilators are complete casement and frame units, solid welded at corners and reinforcing the sash. The ventilator sections are rolled in one piece with the weathering flanges integral, avoiding the type of construction liable to corrosion. Sashes are bonderized and finished with baked-on coats of rust resistant primer. Standard sizes are carried in stock and custom built windows can be shipped on request.

CONVEYOR FLOW METER

A new development in the continuous weighing of dry materials on conveyor belts is offered by Builders-Providence, Inc., of Providence, R. I., in the Conveyoflo Meter. This meter utilizes diaphragms instead of the usual knife-edge-beam principle for metering flow of dry materials by weight. The need for bulky overhead framework, scale beams, knife edges, tie rods, etc., is eliminated and for this reason the new unit is said to be a much simpler unit and occupy less space than the usual conveyor scale.

The weighing section of the Conveyoflo Meter is supported at one end by self-aligning ball bearing pillow blocks, and at the other end "floats" on a diaphragm which transmits load changes hydraulically to the weighing mechanism. The cyclometer type totalizer reads directly in any unit desired and is non-cyclical in operation, employing the time-proved disc-and-wheel integrating principle. It is automatically corrected for any belt speed variations.

OK OK APPROVED

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• ALUMINUM DELIVERY AND
• STORAGE MEAT AND
• FOOD BOX



In constant use by many of the nation's leading meat packers and wholesalers. Approved by meat and health inspectors everywhere.

Now! The most revolutionary step ahead in meat handling history — a sensational new, sanitary and lightweight aluminum meat delivery and storage box — for easier, more efficient meat handling and storage. Saves truck and storage space, time, weight — slashes upkeep and replacement costs. ALUMI-LUG is a fully approved, non-corrosive, non-contaminating wet meat delivery and storage box with a smooth, easy-to-clean surface that completely eliminates bacteria traps and the need for paper lining.

SPECIFICATIONS: Inside dimensions, 32"x13½"x10" deep — yet weighs only 11¼ lbs., less than half the weight of ordinary container of same capacity. Special aluminum alloy and welded construction give ALUMI-LUG superior strength to withstand severe drop tests, road shocks. Can't chip — no plating to wear off. Minimum life expectancy, 10 years!

Tapered construction for compact nesting when not in use

Dual purpose stacking bar and handle makes it possible to stack 5 or more ALUMI-LUGS with up to 1000 lb. load



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756 S. Broadway, Los Angeles 14, Calif.
Manufacturers and Marketers

Mechanical Dehorning

(Continued from page 13.)

method of applying heat after each head dehorning to conform to the sterilization requirements of the MID, and (2) how to prevent blood from coagulating on the cutting tool.

Their new machine, which is now in operation in Armour's Chicago beef house has solved the two fundamental requirements of sterilization and cleanliness and achieved a satisfactory rate.

The machine consists of a basin, a cutting section which is made of stainless steel with the exception of the blade which is made of a specially tempered steel, and a hood section.

When in operation the hood is lowered and locked in position to cover the entire cutting area which is slightly above the basin section. As the hood is brought down into locked position it actuates a plunger valve permitting sterilizing water to flow over the entire cutting area. The 180-deg. water is piped into the machine through a ½-in. pipe with perforations placed to direct the flow of the water over all parts of the cutting area. The water is piped at the house pressure of 30 lbs.

When the operator has a head to dehorn he pushes the retaining latch and frees the hood to be moved into an upward position by its counterweights. In its upward flight the hood shuts off the sterilizing water and turns on the cold water which is emitted through a perforated ½-in. pipe in front of and slightly higher than the sterilization pipe. The cold water under house pressure is directed in a manner to free the cutting area of any blood which is deposited upon it by the head. This flush water is not intended to clean the head but only to prevent blood from being left on the cutting area during the sterilization period.

The worker places the horn in the opened cutting section (see photos) with the base of the skull resting on the cutting apron. The cutting opening is 6 in. square and tapers from the center to the sides for a depth of an inch to form an octagon. Positioning the horn, the worker steps on a foot pedal to actuate the air piston-driven cutting tool. Sixty-pound air is used to operate the piston. Cattle heads can be dehorned rapidly with the machine and a rate of 120 heads per hour has been maintained.

The sheared horns drop into the basin and via a chute into the charging dome of an inedible cooker. The head, after dehorning, is placed on a hook conveyor which carries it through the cleaning, inspection and tongue dropping cycle.

Armour is still making improvements in the production models. On the cold water mechanism the spring lever is being replaced with a cam plunger type of valve. The slanting perforated apron shown to the right of the head platform in the pictures accompanying this article has been removed at the suggestion of the MID.

The machine has been approved by the MID and is being made under a license agreement by The Globe Co., Chicago.

FOR HIGHEST STANDARDS OF STERILE-CLEANLINESS

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GRIFFITH'S "3"

Safe, Speedy ALUMINUM CLEANER

At last—here's the sensational compound that quickly cleans smoke sticks, pans, cage trees—anything and everything aluminum—without damage to metal or injury to skin. Its speedy action and remarkable efficiency result from a new-type wetting agent which rapidly dissolves grease and actually "lifts" dirt off—without scratching. One trial, and you'll be a regular user.

KLENZALL THOROUGH CLEANSER

For speedy results in dissolving grease, removing slime, and eliminating dirt from floors, walls, tables, and equipment—many leading packers use Klenzall daily for a thorough cleaning job. Klenzall's remarkable efficiency is due to a special chemical not found in ordinary cleaners. Easy to use. And, economical, too. One ounce makes a gallon of scrub.

ERADO GERMICIDAL SCRUB OR SPRAY

A practical, quick-acting germicidal agent that disinfects and deodorizes in one operation. Widely used because it is a highly efficient germ-killer which is easy to apply as scrub or spray. Non-poisonous, leaves no odor, will not corrode metal, does not deteriorate. Economical—3¼ ozs. make 10-gallon solution. To cut spoilage—use Erado every day.

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TORONTO, 2 . . . 115 George St.

MARKET SUMMARY

DETAILED INFORMATION INDEX

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L. C. I. Prices.....33	Livestock.....40

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Mostly about 50c lower; other markets 25c to \$1.25 lower.

	Thurs.	Week ago
Chicago, top	\$28.00	\$28.65
4 day avg.....	23.40	23.46
Kan. City top.....	27.25	27.75
Omaha, top	27.50	28.75
St. Louis, top.....	27.75	28.00
Corn Belt, top.....	27.10	27.60
St. Paul, top.....	27.50	28.50
Indianapolis, top ..	27.75	28.25
Cincinnati, top	27.75	28.50
Baltimore, top	28.50	28.75
Receipts 20 markets		
4 days	254,000	226,000
Slaughter—		
Fed. Insp.*.....	648,000	679,000
Cut-out	180- 220-	240-
results	220 lb. 240 lb.	270 lb.
This week.....	\$1.16 —\$1.86	\$3.85
Last week.....	1.21 — 1.78	3.71

PORK

Chicago			
Reg. hams,			
all wts.	55 @56	54 @56	
Loins, 12/16 ..	53 @54	53 @54	
Bellies, 8/12 ..	53	52½	
Picnics,			
all wts.	31½@44	28 @41½	
Reg. trim-			
mings	23 @24	20½@22	
New York:			
Loins, 8/12 ...	60 @62	59 @61	
Butts, all wts..	42 @48	45 @46	

LAMBS

Chicago, top	\$24.75	\$24.25
Kan. City, top.....	23.75	23.25
Omaha, top	23.50	23.50
St. Louis, top.....	24.75	24.75
St. Paul, top.....	24.50	24.25
Receipts 20 markets		
4 days	164,000	195,000
Slaughter—		
Fed. Insp.*.....	301,000	266,000
Dressed lamb prices:		
Chicago, choice	47@49	47@49
New York, choice....	44@49	49@51

Cattle—Beef—Veal

CATTLE

Chicago cattle market for the week: Two way—higher for the best grades but weak to \$2.00 down for lower grades. Steers, steady to 75c higher for better grades, and weak to \$2.00 lower for poorer grades; heifers, steady on top offerings, and weak to \$2.00 lower on others; cows, steady to 25c higher; canners and cutters, steady to 25c higher; bulls, steady to 25c higher; calves, steady to 25c higher.

	Thurs.	Week ago
Chicago steer top...	\$34.25	\$33.00
4 day cattle avg...	29.25	28.75
Chi. bol. bull top...	17.50	17.50
Chi. cut. cow top...	13.00	13.00
Chi. can cow top...	11.00	11.50
Kan. City, top.....	30.00	30.50
Omaha, top	32.00	32.00
St. Louis, top.....	28.00	29.00
St. Paul, top.....	33.00	32.75
Receipts 20 markets		
4 days	247,000	263,000
Slaughter—		
Fed. Insp.*.....	299,000	291,000

BEEF

Carcass, good, all wts.:		
Chicago	45 @49½	44 @47
New York	48 @50	47 @49
Chi. cut., Nor..	23	23
Chi. can., Nor.	23	23
Chi. bol. bulls.,		
dressed	25 @26	25½@26

CALVES

Chicago, top	\$24.50	\$24.00
Kan. City, top.....	23.00	22.00
Omaha, top	20.00	21.00
St. Louis, top.....	25.00	26.50
St. Paul, top.....	26.00	25.00
Slaughter—		
Fed. Insp.*.....	155,000	154,000
Dressed veal		
Good, Chicago	31@35	31@34
Good, New York....	30@35	31@35

*Week ended August 9.

Hides—Fats—By-Products

HIDES

Chicago packer hides: Slow; about steady.

	Thurs.	Week ago
Hvy. native cows..	30	30
Nor. Calf (heavy)..	80	80
Nor. Calf (light)..	90	80
Nor. native,		
Kipskin	55	55
Outside Small Pkr.		
Native, all weight,		
strs. & cows.....	24@28	24@28

TALLOW, GREASES, ETC.

Chicago tallow: Better grades sold up and strong.

Fancy tallow12@12¼ 12@12¼

Chicago grease: Better grades moving steady prices.

Choice white grease 11% 11%

Chicago By-Products: Mostly higher.

Dry rend.		
tankage	*2.15	*2.10
10-11% tank ..	*8.50	*8.25
Blood	*7.50	*7.00@7.25
Digester tankage		
60%	\$112.00	\$106.00
Cottonseed oil,		
Val & S. E....	18 pd & n	20n

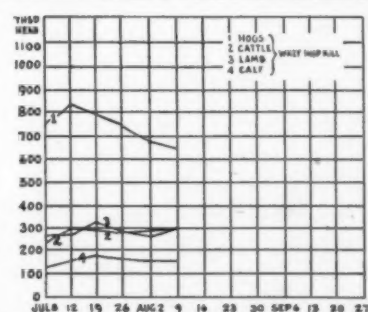
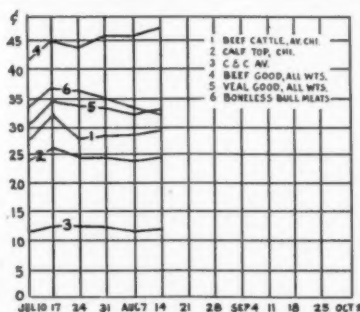
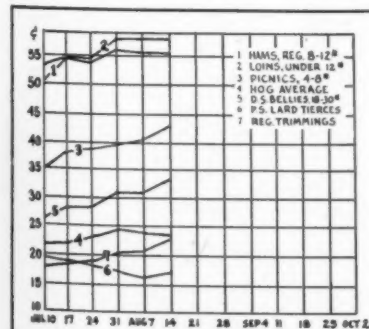
*F.O.B. shipping point.

LARD

Lard—Cash	16.95ax	16.62½ax
Loose	15.25b	14.75n
Leaf	14.25n	13.75n

LIVESTOCK CAR LOADINGS

A total of 13,260 cars were loaded with livestock during the week ended August 2, according to the Association of American Railroads. This was 3,603 cars below the same week a year ago and 197 cars below the same week in 1945.



More Beef and Lamb, but Less Pork Produced During Week Ended August 9

PRODUCTION of meat under federal inspection in the week ended August 9 totaled 280,000,000 lbs., according to the U. S. Department of Agriculture. While this total was only about 1,000,000 lbs. up from the 279,000,000 lbs. produced in the preceding week, it was 6 per cent below the 297,000,000 produced in the corresponding week a year ago.

Hog slaughter, and production of pork and lard, dropped 5 per cent under the preceding week, but this was offset by a 3 per cent increase in the slaughter of cattle, a 1 per cent increase in the slaughter of calves and a 13 per cent increase in the sheep and lamb kill, compared with the previous week.

The hog kill was 648,000 head, compared with 679,000 head in the previous week. This total was 13 per cent under

the 748,000 head slaughtered in the same week of 1946. Pork production was placed at 107,000,000 lbs., compared with 109,000,000 in the previous week and 117,000,000 in the corresponding week a year ago. Lard production totaled 28,000,000, 30,500,000 and 26,300,000 lbs., respectively.

Slaughter of 299,000 head of cattle compared with 291,000 head in the preceding week, and about equaled the 298,000 head slaughtered in the same week a year ago. Production of beef was estimated at 142,000,000 lbs., compared with 141,000,000 lbs. in the previous week, and 146,000,000 lbs. in the corresponding week last year.

Calves slaughtered totaled 155,000 head, compared with 154,000 in the previous week. This was 21 per cent under the 128,000 head slaughtered in the same

week last year. Production of inspected veal totaled 19,200,000, 18,800,000 and 17,400,000 lbs., respectively.

Slaughter of sheep and lambs totaled 301,000 head during the week. This was 13 per cent more than the 266,000 head reported in the preceding week, but 25 per cent under the 402,000 head processed in the same week of 1946. Production of inspected lamb and mutton in the three weeks being compared was 12,300,000, 10,900,000 and 16,700,000 lbs., respectively.

CHICAGO PROVISION STOCKS

P. S. lard holdings on August 15 represented a gain of practically 5,000,000 lbs. over the Chicago figures for July 31, and a gain of nearly 78,000,000 lbs. compared with the holdings on August 15, 1946.

The increase in holdings of all lard showed much the same gain percentage-wise, standing at 94,441,825 lbs. on August 15, compared with 91,698,073 lbs. two weeks earlier and 3,397,659 lbs. on the same date in 1946.

The total stocks of D. S. bellies showed a drop to 3,051,901 lbs., compared with 4,117,297 lbs. two weeks earlier, and 2,169,793 lbs. a year earlier.

	Aug. 15, '47, lbs.	July 31, '47, lbs.	Aug. 15, '46, lbs.
P. S. lard (ab)...	78,842,544	73,850,656	672,717
P. S. lard (b)...			
Other lard...	15,399,281	17,847,417	2,324,942
TOTAL lard...	94,441,825	91,698,073	3,397,659
D. S. Cl. bellies (contract)...	102,200	86,500	61,600
D. S. Cl. bellies (other)...	2,949,701	4,030,797	2,169,793
TOTAL D. S. Cl. bellies...	3,051,901	4,117,297	2,169,793
D. S. Rib bellies...			
(a) Made since October 1, 1946.			
(b) Made previous to October 1, 1946.			

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 9, 1947, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	Prod. mil. lb.
Aug. 9, 1947.....	299	142.0	155	19.2	648	106.9	301	12.3	280.4	
Aug. 2, 1947.....	291	140.8	154	18.8	679	108.6	266	10.9	279.1	
Aug. 10, 1946.....	298	145.8	128	17.4	748	116.9	402	16.7	296.8	

AVERAGE WEIGHTS—LBS.

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Aug. 9, 1947.....	905	475	226	124	298	165	90	41	14.5	28.0
Aug. 2, 1947.....	914	484	222	122	298	160	90	41	15.3	30.5
Aug. 10, 1946.....	925	489	246	136	274	156	90	42	12.8	26.3

TEST RESULTS THIS WEEK SHOW INCREASED CUTTING LOSSES FOR MEDIUM AND HEAVY HOGS

(Chicago costs and credits, first three days of week)

Both live animal costs and total product values rose to substantially higher levels this week, resulting in a slightly improved cut-out margin for lightweight hogs but increased cutting losses for medium and heavy weights. Light stock showed a minus margin of \$1.16 as compared with a minus \$1.21 last week. Medium butchers slipped to a minus margin of \$1.86 from a minus

\$1.77 and heavy hogs registered a \$3.85 loss, against minus \$3.71 a week ago.

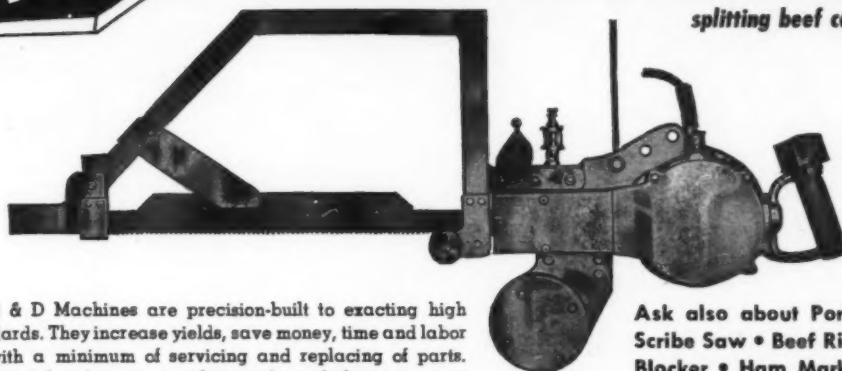
This test is computed for illustrative purposes only. Each packer should figure his own cutting test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago figures for the early part of each week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value						Value						Value					
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
Skinned hams	12.5	18.1	58.1	\$ 7.26	\$10.52	12.5	17.7	58.1	\$ 7.26	\$10.28		12.9	18.1	56.7	\$ 7.31	\$10.26	
Picnics	5.6	8.1	42.6	2.39	3.45	5.4	7.7	41.8	2.26	3.22		5.3	7.4	38.0	2.01	2.81	
Boston butts	4.2	6.1	42.8	1.80	2.61	4.1	5.8	42.3	1.73	2.45		4.1	5.7	37.3	1.53	2.18	
Loins (blade in)	10.1	14.6	57.5	5.81	8.39	9.8	13.9	52.5	5.14	7.30		9.7	13.4	40.0	3.88	5.36	
Bellies, S. P.	11.0	15.9	52.3	5.74	8.32	9.5	13.5	52.0	4.95	7.02		8.9	12.6	49.0	1.91	2.70	
Bellies, D. S.						2.1	3.0	32.0	.67	.96		3.5	4.5	32.0	2.71	3.85	
Fat backs						3.2	4.5	12.0	.68	.94		4.5	6.4	12.5	.55	.81	
Plates and jowls	2.9	4.2	21.5	.62	.90	3.0	4.2	21.5	.65	.90		3.4	4.8	21.5	.72	1.03	
Raw leaf	2.2	3.2	13.4	.29	.43	2.2	3.1	13.4	.29	.42		2.2	3.1	13.4	.28	.42	
P. S. lard, rend. wt.	13.7	19.9	14.8	2.03	2.95	12.2	17.3	14.8	1.81	2.56		10.1	14.5	14.8	1.48	2.15	
Spareribs	1.6	2.3	4.0	.67	.97	1.6	2.3	30.0	.88	.99		1.6	2.2	23.5	.38	.52	
Regular trimmings	3.2	4.7	22.0	.70	1.03	2.9	4.2	22.0	.64	.92		2.8	4.1	22.0	.62	.90	
Feet, tails, neckbones	2.0	2.9	14.4	.29	.42	2.0	2.8	14.4	.29	.40		2.0	2.8	14.4	.29	.40	
Offal and miscellaneous				.75	1.09				.75	1.07					.75	1.09	
TOTAL YIELD AND VALUE	69.0	100.0		\$28.35	\$41.08	70.5	100.0		\$27.30	\$38.73		71.0	100.0		\$24.42	\$34.40	
				Per cwt. alive					Per cwt. alive						Per cwt. alive		
Cost of hogs				\$28.29					\$28.13						\$27.33		
Condemnation loss				.14					.14						.13		
Handling and overhead				1.08					.80						.81		
TOTAL COST PER CWT.				\$29.51					\$29.16						\$28.27		
TOTAL VALUE				28.35	41.08				27.30	38.73					24.42	34.40	
Cutting margin				—\$ 1.16	—\$ 1.69				—\$ 1.86	—\$ 2.63					—\$ 3.85	—\$ 5.42	
Margin last week				— 1.21	— 1.78				— 1.77	— 2.43					— 3.71	— 5.30	



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#71S - Stainless steel NEOTREAD wheels	187.50

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	Week ended August 13, 1947	per lb.
Choice native steers—	47	@51½
All weights	47	@51½
Good native steers—	45	@49½
All weights	45	@49½
Commercial native steers—	36	@42
All weights	36	@42
Cow, commercial	26	@29
Cow, canner and cutter	22½	@23
Butterfat, choice	55	@59
Forequarters, choice	41	@43
Cow, hindquarter, comm.		
Cow, forequarter, comm.		

BEEF CUTS

Steer loin, choice	79	@90
Steer loin, good	72	@82
Steer loin, commercial	65	@68
Steer round, choice	50	@52
Steer round, good	50	@52
Steer rib, choice	62	@75
Steer rib, good	55	@63
Steer rib, commercial	47	@50
Steer rib, utility	30	
Steer sirloin, choice	80	@85
Steer sirloin, commercial	50	@55
Steer chuck, choice	40	@44
Steer chuck, good	37	@40
Steer chuck, commercial	37	@40
Steer brisket, choice	36	@42
Steer brisket, good	36	@42
Steer back, choice	48	
Steer back, good	22	
Fore shanks	22	
Hind shanks	20	
Beef tenderloins	1.45	@1.50
Steer plates	16	@18

BEEF PRODUCTS

Brains	6	@7
Hearts	11	@12
Tongues, select, 3 lbs. & up, fresh or froz.	29	@30
Tongues, house run, fresh or froz.	23	@23½
Tripe, cooked	10	@10½
Livers, selected	48	@50
Kidneys	18	@20
Cheek meat	22	@23
Lips	5	@6
Lungs	4½	@5½
Melts	6½	@7

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	58	@60
Eg. pork loins, and 12 lb.	58	@60
Pineals	39½	@43
Skinned shdrs., bone in	37	@38
Spareribs, under 3 lbs.	43	@44
Boston butts, 3/8 lbs.	45	@45
Boneless butts, c.t.	58	@59
Neck bones	16	@17
Pigs feet, front	11	@12
Kidneys	15	@17
Livers	31	@31½
Brains	17	@18
Ears	9	@10
Snouts, lean in	11	@11½

VEAL—HIDE OFF

Choice carcasses	35	@37
Good carcasses	31	@35
Commercial carcasses	25	@30
Utility	19	@24

CALF

Choice, 225 to 300 lbs.	32	@35
Good, 225 lbs. down	29	@32
Commercial	23	@26
Utility	19	@24

LAMBS

Choice lambs	47	@49
Good lambs	46	@48
Commercial lambs	37	@42
Utility	27	@32

MUTTON

Good	20	@22½
Commercial	17	@19
Cull	14	@16

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	23½	@24½
Sp. lean pork trim, 85%	35	@36
Ext. lean pork trim, 95%	44	@46
Pork cheek meat	27	@28
Boneless bull meat	36	@36½
Boneless chucks	36	@37
Shank meat	37	@38
Beef trimmings	27	@28
Dressed canners	24	@26½
Dressed cutter cws.	25	@27
Dressed bologna bulls	28½	@29
Pork tongues	21	@22

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1¼ to 1½ in., 180 pack	35	@40
Domestic rounds, over 1½ in., 140 pack	45	@55
Export rounds, wide, over 1½ in.	65	@75
Export rounds, medium, 1¼ to 1½ in.	40	@50
Export rounds, narrow, 1¼ in. under	75	@90
No. 1 weasands, 24 in. up	11	@12
No. 2 weasands, 22 in. up	9	@11
Middle sewing, 1¼ in.	00	@1.20
2 in. select, wide, 2@2¼ in.	1.25	@1.35
Middles, select, extra, 2¼@2½ in.	1.40	@1.60
Middles, select, extra, 2½ in. & up	1.90	@2.15
Beef bungs, export No. 1	15	@20
Beef bungs, domestic	9	@14
Dried or salted bladders, per piece:		
12-15 in. wide, flat	12	@13½
10-12 in. wide, flat	8	@9½
8-10 in. wide, flat	5	@6½
Pork casings:		
Extra narrow, 29 mm. & dn.	2.50	@2.85
Narrow mediums, 29@32 mm.	2.55	@2.75
Medium, 32@35 mm.	2.35	@2.50
Spe. medium, 35@38 mm.	2.00	@2.45
Wide, 38@43 mm.	1.90	@2.25
Export bungs, 34 in. cut	34	@37
Large prime bungs, 34 in. cut	28	@32
Medium prime bungs, 34 in. cut	20	@23
Small prime bungs	13	@16
Middles, per set	30	@33

CURING MATERIALS

Nitrite of soda (Chgo. w'ase) in 425-lb. bbls., del.	8.75	Owt.
Saltpeper, a. ton, f.o.b. N. Y.:		
Dbl. refined gran.	9.50	
Small crystals	12.90	
Medium crystals	12.90	
Pure rfd. gran. nitrate of soda	4.50	
Pure rfd. powdered nitrate of soda	unquoted	
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:		
Granulated, kiln dried	9.70	
Medium, kiln dried	12.70	
Rock, bulk, 40 ton cars	8.50	
Sugar—		
Raw, 98 basis, f.o.b. New Orleans	5.20	
Standard gran., f.o.b. refiners (2%)	6.10	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15	
Dextrose, in car lots, per cwt. (cotton)	4.80	
in paper bags	4.75	

SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime	28	81
Black pepper	29	32
Chili powder	36	@45
Cloves, Zanzibar	19½	@21 23½@24
Ginger, Jam., unbl.	21	24
Cochin	19	@20 22@24
Mace, fcy. Banda		
East Indies	1.80	@1.85
West Indies	1.75	@1.80
Mustard, sour, fcy.	35	
No. 1	26	
West India Nutmeg	82	@88
Paprika, Spanish	55	@56
Pepper, Cayenne	39	@40
Red, No. 1	39	@40
Pepper Packers	47	@50
Pepper, black	40	@42
Pepper, white	55	@58
Mixed luncheon spec., ch.	85½	@87½
Tongue and blood		
Blood sausage		
Souse	27½	@28½
Polish sausage	41½	@42½

FANCY MEATS

Tongues, corned	45
Veal breads, under 6 oz.	70
6 to 12 oz.	80
12 oz. up.....	1.05
Beef kidneys	20@30
Lamb fries	40@45
Beef livers	55
Ox tails under ¼ lb.	16
Over ¼ lb.	30

DRY SAUSAGE

Cervelat, ch. hog bungs	73	@74
Thuringer	40	@42
Farmer	57	@58
Holsteiner	57	@58
B. C. Salami	60	
B. C. Salami, new, cond.	38½	
Genoa style salami, ch.	84	
Pepperoni	65	
Mortadella, new condition	41	
Cappicola (cooked)	81	
Italian style hams	78	

DOMESTIC SAUSAGE

Pork sausage, hog casings.	41½
Pork sausage, bulk.....	39½
Frankfurters, sheep casings	43½
Frankfurters, hog casings..	42½
Bologna	38
Bologna, artificial casings..	37½
Smoked liver, hog bungs...43	@44
New Eng. lunch, specialty.55	@57

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	62	@63
Fancy skinned hams, 14/18 lbs., parchment paper	62	@63
Fancy trim, brisket off, bacon, 8 lb. down, wrap	65	@67
Square cut seedless bacon, 8 lb. down, wrap	62	@64
No. 1 beef steaks, smoked		
Insides, O Grade		
Outsides, O Grade		
Knuckles, O Grade		

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	22	26
Cominos seed	28	@35 33 @40
Mustard seed, fcy. yel.	20	@21
American	18	@19
Marjoram, Chilean	15	@18 19 @20
Oregano	21	@22 25 @26

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The National Provisioner—August 16, 1947



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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, AUGUST 14, 1947

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	56n	56n
10-12	56n	56n
12-14	55½n	55½n
14-16	55n	55n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	54n	54n
18-20	52n	52n
20-22	48½n	48½n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	59	59n
12-14	59	59n
14-16	59	59n
16-18	57½	57½n
18-20	54½	54½n
20-22	51	51n
22-24	48½	48½n
24-26	42	42n
26-28	39	39n
28-up, No. 2's	35½	35½n

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Reg. plates...	22n	22n
Clear plates...	17n	17n
Square jowls...	27n	27n
Jowl butts...	24	23½ @ 24

PICNICS

	Fresh or Frozen	S.P.
4-6	44	44
6-8	43	43
8-10	34½	34½
10-12	32½	32½
12-14	31½	31½
8-up, No. 2's	31½	31½

BELLIES

	Fresh or Frozen	Cured
6-8	53	54
8-10	53	54
10-12	52	54
12-14	52	54
14-16	51 @ 51½	52½
16-18	51	54
18-20	49	51

D.S. BELLIES

	Fresh or Frozen	Cured
16-20	53	54
20-25	52	54
25-30	52	54
30-35	52	54
35-40	52	54
40-50	52	54

FAT BACKS

	Green or Frozen	Cured
6-8	13	13
8-10	13	13
10-12	13	13
12-14	13½	13½
14-16	14	14
16-18	15	15
18-20	15½	15½
20-25	15½	15½

LARD FUTURES PRICES

MONDAY, August 11, 1947

	Open	High	Low	Close
Sept. 16.65	16.85	16.37½	16.85b	
Oct. 16.90	17.05	16.65	17.05	
Nov. 17.30	17.32½	16.85	17.32½	
Dec. 18.30	18.30	18.02½	18.30	
Jan. 18.57½	18.55	18.20	18.55	
Mar. 18.80	18.80	18.55	18.82½b	

Sales: 7,290,000 lbs.

Open Interest, at close Fri., Aug. 8:
Sept. 667, Oct. 67, Nov. 424, *Dec. 191, *Jan. 41, *Mar. 24; at close Sat., Aug. 9: Sept. 652, Oct. 69, Nov. 428, *Dec. 193, *Jan. 45 and *Mar. 27 (*40,000 lb. lots).

TUESDAY, August 12, 1947

	Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
17.37½	17.40	16.80	17.02½n			
17.45	17.50	17.00	17.25			
17.97½	17.97½	17.30	17.47½b			
18.75	18.85	18.50	18.75n			
18.95	18.95	18.70	18.75n			
19.37½	19.40	18.95	19.10			

Sales: 5,910,000 lbs.

Open Interest, at close Mon., Aug. 11: Sept. 638, Oct. 75, Nov. 436, *Dec. 206, *Jan. 47, *Mar. 45 (*40,000 lb. lots).

WEDNESDAY, August 13, 1947

	Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
17.15	17.22½	17.02½	17.30n			
17.32½	17.45	17.32½	17.45n			
17.60	17.65	17.47½	17.62½n			
18.85-19	19.05	18.75	19.00n			
18.90	19.25	18.90	19.20n			
19.47½	19.47½	19.17½	19.40			

Sales: 3,100,000 lbs.

Open Interest, at close Tues., Aug. 12: Sept. 610, Oct. 74, Nov. 453, *Dec. 207, *Jan. 48, and *Mar. 54 (*40,000 lb. lots).

THURSDAY, August 14, 1947

	Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
17.25	17.45	17.05	17.05n			
17.52½	17.70	17.30	17.30n			
17.70	17.85	17.37½	17.37½			
19.09	19.30	18.97½	18.97½			
19.20	19.42½	19.00	19.00n			
19.60	19.65	19.30	19.30n			

Sales: About 2,000,000 lbs.

Open Interest, at close Wed., Aug. 13: Sept. 596, Oct. 75, Nov. 453, *Dec. 205, *Jan. 49, *Mar. 58 (*40,000 lb. lots).

FRIDAY, August 15, 1947

	Sept.	Oct.	Nov.	Dec.	Jan.	Mar.
17.30	17.30	16.92½	17.02½			
17.52½	17.75	17.35	17.47½			
18.80	19.20	18.80	19.12½			
19.15	19.40	19.00	19.25n			
19.30	19.62½	19.30	19.62½n			

Sales: About 3,000,000 lbs.

Open Interest, at close Thurs., Aug. 14: Sept. 583, Oct. 73, Nov. 460, *Dec. 210, *Jan. 56, *Mar. 59 (*40,000 lb. lots).

ANIMAL FATS STOCKS

Factory production of animal fats in June was reported by the Department of Commerce Census Bureau as follows: 151,486,000 lbs. rendered lard (including neutral lard and rendered pork fat), 6,844,000 lbs. edible tallow, 97,194,000 lbs. inedible tallow and 189,000 lbs. neatsfoot oil.

Factory and warehouse stocks of these items on June 30 were placed at 233,858,000 lbs. lard, 16,178,000 lbs. edible tallow, 177,448,000 lbs. inedible tallow and 1,120,000 lbs. neatsfoot oil. Factory consumption during June was placed at 8,327,000 lbs. lard, 2,511,000 lbs. edible tallow, 94,241,000 lbs. inedible tallow, and 296,000 lbs. neatsfoot oil.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.	Chgo.
Kettle rend., tierces, f.o.b.	17.00	
Chgo.	17.30	
Leaf, kettle rend., tierces	17.30	
f.o.b. Chgo.	17.30	
Neutral, tierces, f.o.b.	18.00	
Standard shortening, *N. 25.30-8.25.30	18.00	
Shortening, tierces, c.a.f.	27.50	
N. & S. Hydrogenated	27.50	
*De'l'd.		

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Aug. 11...	17.70n	14.75n	13.75n
Aug. 12...	16.87½n	14.75n	13.75n
Aug. 13...	17.10n	14.75n	13.75n
Aug. 14...	16.98n	15.25n	14.25n
Aug. 15...	16.92½	15.25n	14.25n

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	August 12, 1947
Choice, native, heavy	53 1/2 @ 57
Choice, native, light	50 1/2 @ 53 1/2
Good	49 @ 53 1/2
Comm.	45 @ 49 1/2
Can. & cutter	25 @ 26
Utility	27 @ 29
Bol. ball	28 @ 31

BEEF CUTS

City	
No. 1 ribs	72 @ 75
No. 2 ribs	65 @ 68
No. 1 loins	78 @ 82
No. 2 loins	75 @ 78
No. 1 hinds and ribs	59 @ 60
No. 2 hinds and ribs	57 @ 58
No. 3 hinds and ribs	53 @ 54
No. 1 rounds	53 @ 54
No. 2 rounds	52 @ 53
No. 1 chucks	46 @ 48
No. 2 chucks	45 @ 47
No. 1 briskets	45 @ 47
No. 2 briskets	45 @ 46
No. 1 flanks	19 @ 21
No. 2 flanks	19 @ 21
No. 1 top sirloins	62 @ 63
No. 2 top sirloins	62 @ 63
Rolls, reg. 4 @ 6 lbs. av.	62 @ 63
Rolls, reg. 6 @ 8 lbs. av.	62 @ 63

FRESH PORK CUTS

Western	
Shoulders, regular	43 @ 45
Butts, regular 3/8	49 @ 52
Pork loins, fresh, 12 lbs. dn.	60 @ 64
Hams, regular, under 14 lbs.	59 @ 63
Hams, skinned, fresh, under 14 lbs.	62 @ 66
Picnics, fresh, bone in	44 @ 45
Pork trimmings, ex. lean	40 @ 42
Pork trimmings, regular	29 @ 30
Spareribs, medium	43 @ 45
Bellies, sq. cut, seedless, 8/12	56 @ 60
City	
Pork loins, fr., 10/12 lbs.	60 @ 62
Shoulders, regular	43 @ 45
Hams, regular, under 14 lbs.	57 @ 60
Hams, skind., under 14 lbs.	63 @ 67
Picnics, bone in	42 @ 43
Pork trim., ex. lean	42 @ 46
Pork trim., regular	22 @ 24
Spareribs, medium	45 @ 47
Boston butts, 3/8 lbs.	50 @ 53
Bellies, sq. cut, seedless, 8/12	56 @ 57

FANCY MEATS

Veal breads, under 6 oz.	65
8 to 12 oz.	80
12 oz. up.	1.00
Beef kidneys	25
Lamb fries	35
Beef livers	60
Ox tails under 1/2 lb.	16
Ortals over 1/2 lb.	23

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, AUGUST 13, 1947

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	85.00-90.50
600-700 lbs.	50.00-52.00
700-800 lbs.	51.00-52.00

Good:	
350-500 lbs.	48.00-49.00
500-600 lbs.	48.00-49.00
600-700 lbs.	49.00-50.00
700-800 lbs.	49.00-50.00

Commercial:	
350-600 lbs.	37.00-41.00
600-700 lbs.	40.00-43.00
Utility:	
350-600 lbs.	30.00-34.00

COW:	
Commercial, all wts.	26.00-33.00
Utility, all wts.	24.00-27.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	35.00-38.00
130-170 lbs.	33.00-38.00
Good:	
50-80 lbs.	33.00-35.00
80-130 lbs.	31.00-35.00
130-170 lbs.	28.00-31.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	30 1/2 @ 41 1/2
137 to 153 lbs.	30 1/2 @ 41 1/2
154 to 171 lbs.	30 1/2 @ 41 1/2
172 to 188 lbs.	30 1/2 @ 41 1/2

LAMBS

Choice lambs	51 @ 54
Good lambs	49 @ 51
Commercial	45 @ 49

VEAL—SKIN OFF

Choice carcass	35 @ 38
Good carcass	31 @ 35
Commercial carcass	28 @ 31
Utility	23 @ 28

CALF

Choice	33 @ 38
Good	28 @ 31
Commercial	26 @ 28
Utility	23 @ 28

BUTCHERS' FAT

Shop fat	\$4.50
Breast fat	6.00
Edible suet	6.50
Inedible suet	6.50

WOOL PRICE SUPPORT

Resumption of the CCC wool price support program August 15 has been announced by USDA. Legislation recently adopted by Congress provides for price support at the 1946 level of a little above 42c a pound, grease basis. Adjustment of the price support program to pay higher prices for fine wools and less for the lower grades has also been announced. The new law permits CCC to sell some 400,000,000 lbs. of wool, now in its inventory, below parity to compete with foreign wools in the domestic market.

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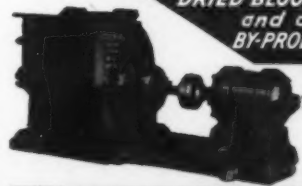
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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

The better grades of tallows and greases were well sold up by the end of the period. Larger buyers have confined their interest recently to the better grades of both tallows and greases, which have been purchased largely at steady prices.

Industrial users and specialty buyers were reported in the market Thursday, taking a few tanks of fancy tallow at 12½c, and a possible 12½c for this product was believed available late in the day.

With the better grades of tallow firm on the basis of their sold up position, and premiums asked on some offerings, the lower grades sold generally steady but trading in these grades was scattered and light.

Influence from the weak to lower prices in the lard market had some effect on the demand for tallows and greases, but this was offset to some extent by uncertainties over possible new increases in fats and oils allocations and new specific increases in lard allocations to foreign countries for which the producing trade is working.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producers' plant on Thursday were mainly steady, although top three grades showed strength, compared with a week earlier, as follows:

Edible, 12½c; fancy, 12c@12¼c; choice, 11½@12c; prime or extra, 11¼c; special, 11½c; No. 1, 11c; No. 3, 10¼c n; No. 2, 8¼@9c n.

GREASES.—The market in greases was unchanged from a week earlier. Grease quotations on Thursday were reported the same as a week ago as follows:

Choice white, 11½c; renderers' choice white, 11¼c n; A-white, 11½c; B-

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point	\$37.00
Blood, dried 16% per unit of ammonia	7.25
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	1.90
Soda nitrate, per net ton, bulk, ex-vessel	38.50
Atlantic and Gulf ports	41.50
Fertilizer tankage, ground, 10% ammonia, 10% B.F.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	8.75

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

Dry Rendered Tankage

45/50% protein, unground, \$2.20 per unit of protein	
--	--

EASTERN FERTILIZER MARKET

New York, August 14, 1947

Trading in cracklings continued at the steady price of \$2.20 f.o.b. New York with the market well sold up.

Two cars of wet rendered tankage sold at \$8.75 f.o.b. an Eastern shipping point.

Blood is moving at \$7.25 f.o.b. New York.

white, 11c; yellow 10½c; house, 10c n; brown, 25 F.F.A., 8¼@9c n.

GREASE OILS.—Grease oils continued to move regularly and at prices steady with a week ago. No. 1 oil was quoted at 18½c. Prime burning sold at 20½c, and acidless tallow oil brought 18½c. All prices quoted are in drum lots.

NEATSFOOT OIL.—Quotations on neatsfoot oil were largely nominal, but about a normal amount of the product appeared to be moving. The market continues well sold up.

BY-PRODUCTS MARKETS

(Chicago, August 14, 1947.)

Blood

	Unit	Ammonia
Unground, per unit ammonia		\$1.30

Digester Feed Tankage Materials

Unground, loose	\$28.50
Liquid stick, tank cars	3.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$110.00@112.00
55% meat scraps, bulk	121.00@123.50
50% feeding tankage with bone, bulk	91.50@ 93.35
60% digester tankage, bulk	110.00@112.00
80% blood meal, bagged	140.00
65% BPL special steamed bone meal, bagged	70.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	50.00@55.00
Steam, ground, 2 & 27	50.00@55.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10&11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	50.00
Hoof meal, per unit ammonia	7.00n

Dry Rendered Tankage

	Per unit Protein
Cake	\$2.15
Expeller	2.15

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.25@2.75
Hide trimmings (green, salted)	1.50
Sinews and pizzles (green, salted)	1.50
	Per ton
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

Animal Hair

Winter coll dried, per ton	\$80.00@85.00
Summer coll dried, per ton	55.00@60.00
Cattle switches	3¼@5c
Winter processed, gray, lb.	12@15c
Summer processed, gray, lb.	7@7½c
*F.O.B. shipping point.	

JUNE USDA PURCHASES

Purchase of 25,503,608 lbs. of lard and rendered pork fat is the only meat industry item appearing in USDA's report on June buying for the supply program, territorial emergency, Red Cross and other purposes.

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VEGETABLE OILS

Trade in vegetable oils was quiet through most of the week, and prices generally slipped to lower levels, despite new allocations of lard, and supplemental allocations of vegetable oil and inedible tallow for export through commercial channels.

The supplemental allocations included 9,025,000 lbs. of soybean oil and 3,000,000 lbs. of inedible tallow to France, 168,000 lbs. of peanut oil to New Zealand, and 244,500 lbs. of lard to Martinique to replace previous allocations of soybean oil and margarine.

Coconut oil joined others in the weak to lower market, and the price of copra in the Philippines dropped \$2.50 a ton, with offerings to U. S. crushers at \$140 per short ton, c.i.f., Pacific Coast.

The government's August 1 estimate placed the prospective new soybean crop at 187,906,000 bu., compared with 196,725,000 bu. last year, and a 10-year average of 117,886,000 bu.

The Census Bureau reported during the week that the cottonseed crushed in the 12-month period ended July 31 totaled 3,088,335 tons, compared with 3,261,915 tons in the corresponding period a year earlier. Mill inventories of cottonseed July 31 totaled 98,339 tons compared with 117,806 tons on the same date in 1946.

Production of crude cottonseed oil

in the same period totaled 972,617,000 lbs., compared with 1,017,546,000 lbs. a year earlier. July 31 inventories of crude totaled 14,967,000 lbs., against 23,000,000 lbs. a year ago. Production of refined cottonseed oil was 911,907,000 lbs., against 952,491,000 lbs., and inventories totaled 171,342,000, compared with 263,154,000 lbs.

Trade in olive oil has subsided with prices of \$6.25, Spanish, duty paid, drums, New York, entirely nominal.

CORN OIL.—At 21c nominal, this product was 1c@1½c down from a week earlier.

SOYBEAN OIL.—Thursday's price of 15c paid, basis Decatur, was 1½c down from quotations a week ago.

COCONUT OIL.—Thursday's nominal price of 11½c, Pacific Coast, was about steady.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	18pd
Southeast	18n
Texas	18pd
Soybean oil, in tanks, f.o.b.	
mills, Midwest	15pd
Corn oil, in tanks, f.o.b. mills	21n
Coconut oil, Pacific Coast	11½n
Peanut oil, f.o.b. Southern points	21n
Cottonseed foots	
Midwest and West Coast	3n
East	3n

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	36
White animal fat	33
Milk churned pastry	29
Water churned pastry	28

PEANUT OIL.—Thursday's price of 21c nominal, Southeast, was 1c down from a week ago.

COTTONSEED OIL.—Thursday spot crude prices at 18c nominal in the Southeast and 18c paid in Texas and the Valley were 2c down from a week earlier. Quotations on the N. Y. futures market for the first four days of the week were reported to be as follows:

MONDAY, AUGUST 11, 1947

	Open	High	Low	Close	Pr. cl.
Sept.	*18.00	18.40
Oct.	*17.50	17.50
Dec.	*16.80	16.95
Jan., 1948	*16.00	16.00
Mar., 1948	*15.75	16.00
May, 1948	*15.80	16.00
July, 1948	*15.85	16.00

Total sales: none.

TUESDAY, AUGUST 12, 1947

	Open	High	Low	Close	Pr. cl.
Sept.	*18.50	18.00
Oct.	17.75	17.75	17.75	*17.50	17.50
Dec.	*16.90	16.50
Jan., 1948	*16.50	15.75
Mar., 1948	*15.75	16.00
May, 1948	*15.75	15.80
July, 1948	16.30	15.85

Total sales: 1 contract.

WEDNESDAY, AUGUST 13, 1947

	Open	High	Low	Close	Pr. cl.
Sept.	*18.00	18.50
Oct.	*17.25	17.50
Dec.	17.00	17.00	17.00	*16.90	16.90
Jan., 1948	*16.25	16.50
Mar., 1948	*16.50	15.75
May, 1948	*16.50	15.75
July, 1948	*16.50	16.30

Total sales: 2 contracts.

THURSDAY, AUGUST 14, 1947

	Open	High	Low	Close	Pr. cl.
Sept.	*16.95	18.00
Oct.	17.00	17.00	17.00	*16.25	17.25
Dec.	16.50	16.50	16.50	*16.25	16.90
Jan., 1948	*15.75	16.25
Mar., 1948	16.75	16.75	16.75	*16.00	16.50
May, 1948	*16.00	16.50
July, 1948	*16.00	16.50

Total sales, 13 contracts.

*Bid.

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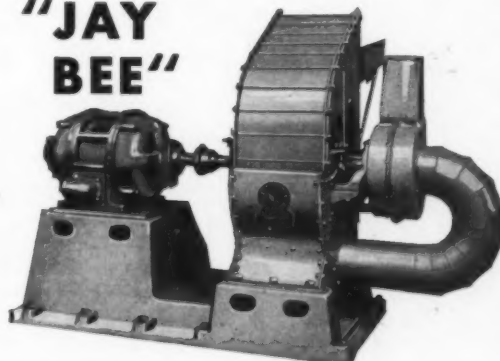
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FRANKLIN, TENN. Dept. 80

HIDES AND SKINS

Packer branded steers sell 1/2c higher—Native steers and branded cows move steady—Limited business on light and heavy native cows, with upper leather tanners inactive and more hides offered.

Chicago

PACKER HIDES.—Advances of a half-cent were paid at midweek on packer branded steers, while native steers and branded cows moved in a good way at steady prices. A few light cows sold early at 1/2c up, considering points, although market generally called steady, as similar advance was paid in a small way late last week. One car of all-light native steers brought a 1/2c advance. The market quieted later, with more hides available, especially light cows, and buyers apparently inclined to go slow. Total sales so far amount to about 55,000 hides, including 5,000 moving at the close of last week.

Packers have been free sellers of hides in recent weeks and in general are in a well sold up position except for the week's accumulation over sales. Buyers are inclined to be cautious since the recent advance and upper leather tanners were not active on the buying side this week, some claiming that the market was topy. Despite

this, an advance of 10c per lb. was paid this week on packer light calfskins.

At the close of last week, one packer sold 1,300 July-Aug. mixed light and heavy native steers at 30c; packers sold a total of 11,700 more July-Aug. at midweek, and the Association 1,400 Aug. light and heavy native steers, all at 30c, steady. One packer sold 1,400 all-light native steers at 30 1/2c, or 1/2c over nominal figure of previous week. The Association also sold 1,000 July-Aug. extreme light native steers at 34c to establish that market; this description did not move previous week.

Two packers sold a total of 3,000 July-Aug. butt branded steers at midweek at 28c, or 1/2c up. Three packers participated in trading in Colorado to the extent of 4,700, all going at 27 1/2c, or 1/2c up. Heavy Texas steers are quotable at 28c, in line with butt brands; light Texas steers have been moving at the same price as heavies; extreme light Texas steers have been inactive recently and quoted around 29@30c nom.

Heavy native cows moved in a limited way at steady price, the Association selling 1,300 early and a packer 1,500 July-Aug. at midweek, all at 30c level.

At the close of last week, one packer sold 2,000 northern light native cows

at 31 1/2c, steady; the Association sold 1,800 Chgo. take-off quietly at 32c, or 1/2c up, and also moved 1,800 more at the opening of this week at 32c for Aug. take-off. A packer sold 5,700 light River point cows early this week at 32 1/2c, and another packer later sold 2,200 St. Louis light native cows at 33c, or 1/2c over last week's trading basis. More light cows are offered but upper leather tanners are slow to take hold, as are also Canadian buyers.

Trading in branded cows occurred at midweek when three packers sold a total of 11,500 July-Aug., and the Association 1,300 Aug. take-off, all at 28 1/2c, steady.

Packer bulls last sold previous week at 20c for natives and 19c for branded bulls; these figures were declined in one quarter early this week, asking 1/2c more.


Federally inspected cattle slaughter during July totalled 1,274,273 head, as compared with 1,206,578 for June, and 1,238,979 for July 1946; total for first seven months this year was 8,721,163, as against 6,011,214 for same time last year.

Calf slaughter for July totalled 656,182 head, as against 620,696 for June, and 542,380 for July 1946; for first seven months this year, 4,338,082, as against 3,035,047 for same time last year.

OUTSIDE SMALL PACKER.—Small packer offerings have been limited and market is well sold up in most directions, according to traders. Market is quoted around 24c for natives around 55-58 lb. avge., ranging up to 27c for around 47-lb. avge., with brands a cent less. Some lighter average lots have been reported at 27@28c, according to section.

PACIFIC COAST.—There was further business in the Pacific Coast market late last week when another large killer moved Aug. hides at 27c for cows, and 25c for steers, in line with prices paid earlier and previously reported.

CALF AND KIPSKINS.—Packer untrimmed calfskins have been selling at the same price for both heavies and lights recently but the lights went to a 10c premium over the heavies early this week, the lights moving up 5c



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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Although average live hog prices at Chicago Friday were 25c lower than a week ago, at \$23.65, most provisions sold higher. Under 12 pork loins were steady at 58½c, but under 3 spareribs were 1c up at 43½c and 4/8 Boston butts 1c up at 44½c. Green skinned hams also were 1c higher at 58½ for 12/16s; 18/20 D.S. bellies 1c up at 33½, and 6/12 green bellies ½c higher at 33½. Green picnics in the 8 and up class were 3c higher at 31½.

Cottonseed Oil

Closing prices for cottonseed oil futures at New York Friday were: Sept. 16.60b, 17.00ax; Oct. 16.50b, 17.25ax; Dec. 16.25b, 16.75ax; Jan. 16.00b, 16.80ax; Mar. 16.00b, 16.85ax; May 16.00b, 16.90ax; July 16.00b, 16.95ax. Sales were 9 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended August 9, 1947:

	Week Aug. 9	Previous week	Cor. wk. 1946
Cured meats, pounds	23,018,000	21,860,000	20,415,000
Fresh meats, pounds	27,282,000	32,231,000	42,510,000
Lard, pounds	4,475,000	4,742,000	6,562,000

while heavies sold down 5c; later in the week, both lights and heavies advanced 5c. One packer at the week's opening sold 24,000 northern calf at 75c for 9½/15 lb., and 85c for lights under 9½ lb. At late midweek, one packer sold 6,000 Aug.-Sept. and another 33,000 Aug. calfskins basis 80c for northern heavies and 90c for northern lights.

There was further business in packer kipskins late last week at prices steady with those reported earlier. One packer sold 30,000 more Aug. kipskins; north-

ern natives sold at 55c, northern over-weights 50c; southern natives sold at 52½c, southern over-weights 47½c; brands sold at 2½c less in each instance.

All packers sold a total of 16,000 Aug. regular slunks at the close of last week at \$3.40, an advance of 15c each. Hairless slunks are quoted around \$1.00 flat.

SHEEPSKINS.—Good demand reported for packer shearlings and market active this week, with total of five cars No. 1's reported at \$2.25 and up; another car moved at \$1.20 for No. 2's, and \$1.00 for No. 3's, stronger prices for the lower grades. Some houses are sold up and talk higher in a nominal way. Production of clips is increasing and two cars sold this week at \$3.00 and up. Pickled skins are called firmer on light production and quoted \$15.00@16.00 per doz. packer production. Recent sales of Spring lamb pelts by interior packers are credited as having been made around \$3.15@3.25 per cwt. liveweight basis for westerns. Inspected sheep and lamb kill so far this year is down sharply; July kill totalled 1,280,181 head, as against 1,329,034 for June, and 1,737,881 for July 1946; total for first seven months this year was 9,335,972 head, as compared with 12,139,644 for same time last year.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		
Week ended Aug. 14, 47	Previous Week	Cor. week, 1946
Hvy. nat. str.	62.30	62.30
Hvy. nat. str.	62.28	62.27½
Hvy. butt	62.28	62.27½
Brnd'd str.	62.27½	62.27
Hvy. Col. str.	62.27½	62.27
Ex-light Tex.	62.27½	62.27
Str.	29 62.30	29 62.30
Brnd'd cows	28½ 62.29	28½ 62.29
Hvy. nat. cows	62.30	62.30
Li. nat. cows	62.33	31½ 62.32
Nat. bulls	62.20	62.20
Brnd'd bulls	62.19	62.19
Calfskins, Nor. 80	62.90	72½ 62.80
Kips, Nor. nat.	62.55	62.55
Kips, Nor. brnd.	62.52½	62.52½
Slunks, reg.	62.40	62.35
Slunks, hrls.	62.95	62.95

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	24 62.28	24 62.28	62.15
Nat. all-wts.	23 62.27	23 62.27	62.14
Nat. bulls	17 62.17½	16 62.17	62.11½
Brnd'd bulls	16 62.16½	15 62.16	62.10½
Calfskins	60 62.65	60 62.60	20½ 62.23
Elgo, nat.	40 62.42	41 62.43	62.18
Slunks, reg.	40 62.35	3.00 62.35	62.11
Slunks, hrls.	95 62.95	95 62.95	62.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	21½ 62.24	21½ 62.24	62.15
Hvy. cows	21½ 62.24	21½ 62.24	62.15
Brnd'd str.	21½ 62.24	21½ 62.24	62.15
Extremes	21½ 62.24	21½ 62.24	62.15
Bulls	13½ 62.14	13½ 62.14	62.11½
Calfskins	40 62.45	40 62.43	16 62.18
Kipskins	30 62.32	30 62.32	62.10
Horseshoes	8.00 62.50	8.00 62.50	6.50 62.80

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS

Phr. shearings	2.25 62.25	2.25 62.25	62.15
Dry pelts	27 62.27	26 62.27	62.27

N. Y. HIDE FUTURES

MONDAY, AUGUST 11, 1947

	Open	High	Low	Close
Sept.	25.50b	25.80	25.55	25.80
Dec.	23.07b	23.07	22.75	22.80
Mar.	20.95b	21.20	20.95	21.15
June	20.10b	20.10	20.00	20.40b

Closing 30 higher to 30 lower; Sales 38 lots.

TUESDAY, AUGUST 12, 1947

Sept.	25.70b	26.05	26.00	26.00b
Dec.	22.75b	23.20	22.95	23.00b
Mar.	21.40	21.40	21.15	21.12b
June	20.50b	20.50	20.35b	20.35b

Closing 20 higher to 5 lower.

WEDNESDAY, AUGUST 13, 1947

Sept.	26.00b	26.30	26.27	26.27b
Dec.	23.18	23.45	23.18	23.30
Mar.	21.00b	21.30	21.25	21.25b
June	20.25b	20.25	20.10	20.45b

Closing 10 62.30 higher; Sales 26 lots.

THURSDAY, AUGUST 14, 1947

Sept.	26.15b	26.17	26.00	26.17
Dec.	23.15b	23.20	23.00	23.20b
Mar.	21.15b	21.05	21.05	21.20b
June	20.35b	20.35	20.10	20.40

Closing 5 62.10 lower; Sales 27 lots.

FRIDAY, AUGUST 15, 1947

Sept.	26.05b	26.25	26.00	26.25
Mar.	21.00b	21.20	20.55	21.65
Dec.	20.10b	20.10	20.10	19.90b
June	23.05	23.10	22.35	22.65

Closing 8 higher to 55 lower; sales 62 lots.

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LIVESTOCK MARKETS *Weekly Review*

July Inspected Slaughter of Cattle 21 Per Cent Over 5-Year Average for the Month

SLAUGHTER of cattle under federal inspection in July totaled 1,274,273 head, or 3 per cent more than the 1,238,979 killed in July a year ago and 21 per cent more than the five-year (1942-46) July average of 1,052,079 head. Marketings a year earlier, of course, were under the influence of the temporary lifting of OPA price controls.

Continued heavy marketing of cattle in July is indicated by the 6 per cent increase in numbers over June's 1,206,578. However, the increase for the first seven months of the year is higher, standing 45 per cent above the first seven months a year ago, and 29 per cent over the five-year average. Cattle slaughter for the January-July period totaled 8,721,163 head, compared with 6,011,214 a year ago, and 6,734,722 for the 5-year average.

July inspected calf slaughter at 656,182 head was 21 per cent above the 542,380 killed in July, 1946, and 34 per cent over the five-year July average of 490,895. The gain over June kill of 620,696 head amounted to 6 per cent. For the first seven months of the year, calf slaughter of 4,338,082 head was 42 per cent over the 3,047,172 killed in the same period a year earlier and 35 per cent above the five-year average of 3,208,789.

Slaughter of hogs in July was small compared with a year earlier and with the five-year average. The July kill of 3,454,634 was only 89 per cent of the 3,862,690 slaughtered in 1946, and only 83 per cent of the 4,144,548 recorded for the five-year average.

Slaughter of sheep and lambs in July continued to reflect current shortage of marketable animals. At 1,280,181 head, it was 74 per cent of the 1,737,881 head killed in July last year, and only 71

per cent of the 1,814,044 head five-year July average. Sheep and lamb kill also

FEDERALLY INSPECTED SLAUGHTER

	Cattle 1947	Cattle 1946
January	1,403,139	1,011,680
February	1,142,346	1,014,598
March	1,227,735	903,712
April	1,203,137	714,800
May	1,268,755	676,415
June	1,206,578	450,970
July	1,274,273	1,238,979
August		1,239,904
September		359,584
October		1,192,882
November		1,347,679
December		1,352,062

	Calves 1947	Calves 1946
January	590,850	440,175
February	521,435	426,756
March	643,962	484,259
April	678,440	445,049
May	626,508	402,271
June	620,696	294,157
July	656,182	542,380
August		533,750
September		363,874
October		650,667
November		655,986
December		590,708

	Hogs 1947	Hogs 1946
January	5,844,391	4,911,073
February	3,896,928	4,698,483
March	3,405,885	3,635,521
April	3,615,746	3,857,972
May	3,831,450	4,149,005
June	3,653,443	2,316,340
July	3,454,634	3,862,690
August		2,842,856
September		438,057
October		3,114,457
November		5,434,088
December		5,133,378


	Sheep 1947	Sheep 1946
January	1,541,717	1,439,954
February	1,270,918	2,196,064
March	1,237,468	1,978,282
April	1,321,589	1,735,882
May	1,355,065	1,373,744
June	1,329,034	1,077,537
July	1,280,181	1,737,881
August		1,578,043
September		1,300,018
October		2,065,256
November		1,528,542
December		1,345,905

showed a decline of 4 per cent from the 1,329,034 head killed in June. The January-July kill of 9,335,972 head of sheep and lambs was 77 per cent of the 12,127,519 slaughtered in the same period a year earlier and 80 per cent of the seven-months five-year average of 11,719,839 head.

Livestock slaughter under federal inspection during July, 1947, by stations, with comparative totals, is reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	32,790	50,484	116,782	173,696
Baltimore, Phila.	25,048	9,513	72,202	9,328
NORTH CENTRAL				
Cintl. Cleve., Indpls.	59,435	23,371	188,594	42,818
Chicago, Elburn	107,551	51,747	272,766	71,901
St. Paul-Wis. group ¹	105,424	50,956	346,399	32,425
St. Louis area ²	69,921	67,474	241,760	34,372
Sioux City	45,528	1,182	117,424	36,126
Omaha	98,000	6,172	176,806	71,047
Kansas City	77,879	34,024	146,057	98,530
Iowa & S. Minn. ³	84,001	23,734	603,763	148,420
SOUTH-EAST⁴	31,337	19,713	42,366	90
S. CENT.⁵	113,660	57,715	166,744	168,336
WEST⁶	31,907	4,094	47,583	22,811
ROCKY MOUNT-TAIN⁷	86,753	20,427	100,152	104,880
PACIFIC⁸	32 centers	069,234	453,506	2,639,409
All other stations	305,039	202,678	815,225	104,126
Total	1,274,273	656,182	3,454,634	1,280,181
July	1,206,578	620,696	3,653,443	1,329,034
July 5-yr. (1942-46)	1,052,079	490,895	4,144,548	1,814,044
Jan.-July	8,721,163	4,338,082	27,702,477	9,335,972
Jan.-July 5-yr. avg.	6,734,722	3,208,789	32,878,185	11,719,839

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Green Bay, Milwaukee, Wis. ²Includes St. Louis Nat'l Stockyards, East St. Louis, Ill., and St. Louis, Missouri. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea and Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Mobile, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Texas. ⁶Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, California.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, August 13, 1947, reported by the Production & Marketing Administration:

1946: (Quotations based on hard legs) St. L. Natl. Stk. Yds. Chicago Kans. City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.	\$22.75-25.00	\$25.00-26.50	\$25.00-26.50	\$25.00-26.50	\$25.00-26.50
140-160 lbs.	24.75-26.50	26.00-27.50	25.75-26.75	25.75-26.75	25.75-26.75
160-180 lbs.	26.00-27.50	27.00-28.00	26.50-27.25	25.50-27.00	27.75-28.00
180-200 lbs.	27.50-28.00	28.00-28.25	27.00-27.50	26.75-27.50	27.75-28.00
200-220 lbs.	27.50-28.00	28.00-28.25	27.25-27.50	27.00-27.75	27.75-28.00
220-240 lbs.	27.25-28.00	27.50-28.25	26.75-27.35	26.75-27.50	27.75-28.00
240-270 lbs.	26.25-27.50	26.25-27.75	25.50-27.00	25.00-26.75	25.75-27.50
270-300 lbs.	25.00-26.75	24.75-26.50	24.25-26.00	23.50-25.25	24.00-25.75
300-330 lbs.	24.50-25.50	24.00-25.25	23.75-24.50	23.00-24.00	23.75-24.25
330-360 lbs.	23.75-24.75	23.00-24.25	23.00-24.00	22.00-23.25	23.25-23.75

Medium:					
160-220 lbs.	23.50-27.50	25.00-27.50	26.00-27.25	22.00-26.75	27.00-27.25

80WS:

Good and Choice:					
270-300 lbs.	23.00-23.75	23.50-24.50	22.50-23.00	22.50-23.50	23.75-24.00
300-330 lbs.	23.00-23.75	23.00-24.25	22.50-23.00	22.50-23.00	23.75-24.00
330-360 lbs.	22.50-23.00	22.00-23.75	22.00-23.00	21.50-23.00	22.75-23.75
360-400 lbs.	21.00-22.50	20.75-22.75	20.00-22.50	20.00-22.00	22.00-23.00

Good:					
400-450 lbs.	19.50-21.00	19.00-21.25	19.00-21.50	18.75-20.50	20.25-22.00
450-550 lbs.	18.50-19.50	17.00-19.50	18.00-20.00	18.00-19.00	19.00-20.25

Medium:					
250-350 lbs.	17.00-22.50	15.00-23.00	17.50-21.00	17.50-22.50	18.00-19.00

PIGS (Slaughter):

Medium and Good:					
90-120 lbs.	18.00-23.00	20.00-26.00			

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	28.50-32.00	28.50-31.50	28.75-32.00	28.00-31.00	28.50-31.00
900-1100 lbs.	29.00-32.50	31.00-34.00	29.75-32.50	29.00-32.75	28.50-32.00
1100-1300 lbs.	29.50-33.00	32.25-34.25	30.00-32.50	30.00-33.00	29.00-33.00
1300-1500 lbs.	29.50-33.00	32.75-34.25	30.25-32.50	30.50-33.00	29.25-33.00

STEERS, Good:					
700-900 lbs.	24.00-28.50	24.00-28.50	24.00-29.50	24.00-28.50	24.00-28.50
900-1100 lbs.	25.00-29.00	25.00-31.00	24.50-29.75	24.75-30.00	24.00-29.00
1100-1300 lbs.	26.00-29.50	26.25-32.25	25.50-30.00	25.25-30.50	25.00-29.25
1300-1500 lbs.	26.50-29.50	27.25-32.75	26.00-30.00	25.75-30.50	25.00-29.25

STEERS, Medium:					
700-1100 lbs.	18.00-25.00	17.00-24.00	18.00-25.50	17.50-24.75	17.00-25.00
1100-1300 lbs.	19.00-26.00	19.50-25.50	19.50-25.75	20.00-25.25	17.00-25.00

STEERS, Common:					
700-1100 lbs.	15.00-19.00	15.00-17.00	15.00-18.00	15.50-19.00	13.00-17.00

HEIFERS, Choice:					
600-800 lbs.	27.50-30.00	28.00-29.25	27.25-29.50	27.00-29.25	27.50-29.00
800-1000 lbs.	28.00-30.50	29.00-30.50	28.00-30.75	27.50-30.00	28.00-30.00

HEIFERS, Good:					
600-800 lbs.	23.50-27.50	23.50-28.00	22.25-27.50	23.25-27.50	23.00-28.00
800-1000 lbs.	24.00-28.00	24.50-29.00	23.00-28.00	24.00-27.50	23.50-28.00

HEIFERS, Medium:					
500-900 lbs.	17.00-24.00	17.00-24.00	15.00-22.50	16.00-23.25	16.00-23.50

HEIFERS, Common:					
500-900 lbs.	12.50-17.00	13.00-17.00	13.00-15.00	12.75-16.00	12.50-16.00

COWS (All Weights):

Good					
16.50-18.50	17.50-20.50	15.50-18.50	15.50-19.00	15.00-18.00	
Medium					
14.00-16.50	13.50-17.50	13.50-15.50	13.25-15.50	13.00-15.00	
Cut. & com.					
11.50-14.00	11.25-13.50	11.50-13.50	11.00-13.25	11.00-13.00	
Canners					
9.50-11.50	9.50-11.25	9.50-11.50	9.50-11.00	10.00-11.00	

BULLS (Yr. Excl.), All Weights:

Beef, good					
16.50-17.00	16.50-17.75	16.25-16.75	15.75-16.75	15.75-16.50	
Medium, good					
16.00-16.50	16.00-17.75	15.50-16.25	15.50-15.75	15.50-16.50	
Sausage, medium					
14.00-16.00	14.50-16.00	13.50-15.50	14.75-15.50	14.00-15.50	
Sausage, cut. & com.					
10.50-14.00	12.00-14.50	11.00-13.50	12.50-14.75	11.50-14.00	

VEALERS (All Weights):

Good & choice					
21.00-25.50	22.00-24.00	19.00-22.50	18.00-20.00	20.00-25.00	
Com. & med.					
13.00-21.00	13.00-22.00	11.00-19.00	11.00-18.00	13.00-19.00	
Cut (75 lbs. up)					
8.00-13.00	11.00-13.00	7.00-11.00	9.00-11.00	10.00-13.00	

CALVES (500 lbs. Down):

Good & choice					
17.50-22.00	15.00-19.00	17.50-22.00	17.50-20.00	18.00-20.00	
Com. & med.					
11.50-15.00	11.00-15.00	11.00-17.50	11.00-17.50	13.00-18.00	
Cull					
9.00-11.50	11.00-11.50	8.00-11.00	9.00-11.00	10.00-13.00	

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):					
Good & choice*					
23.75-24.75	24.00-24.75	23.25-23.85	23.00-23.75	23.50-24.25	
Medium & good*					
19.50-23.50	20.00-23.75	20.00-23.00	19.50-22.75	19.50-23.25	
Common					
16.00-18.50	15.00-19.00	16.50-19.75		16.00-19.25	

WETHERS:

Good & choice*					
17.40-18.00				17.00-19.50	
Medium & good*					
15.50-17.00				15.00-16.75	


EWES:

Good & choice*					
7.50-8.00	9.50-10.25	8.00-8.50	8.00-8.50	8.50-9.50	
Com. & med.					
6.00-7.00	7.50-9.00	6.25-7.75	6.00-7.75	6.00-8.25	

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

*Quotations on shorn basis.



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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended August 9, 1947.

CATTLE

	Week ended Aug. 9	Prev. week	Cor. week, 1946
Chicago†	20,251	21,587	21,783
Kansas City†	30,482	28,243	24,648
Omaha†	21,080	22,481	18,701
E. St. Louis†	...	13,934	13,030
St. Joseph†	11,049	9,753	8,536
Sioux City†	9,647	8,506	17,917
Wichita†	4,459	3,973	4,421
New York & Jersey City†	7,204	7,237	9,843
Okl. City†	10,027	8,789	13,506
Cincinnati†	6,260	6,993	5,491
Denver†	7,259	7,560	7,897
St. Paul†	14,316	15,256	10,085
Milwaukee†	...	3,834	2,919
Total	129,134	150,909	148,867

HOGS

Chicago†	26,006	27,312	26,543
Kansas City†	9,775	8,547	125,896
Omaha†	27,323	27,375	129,900
E. St. Louis†	...	17,397	46,249
St. Joseph†	14,882	13,537	13,526
Sioux City†	16,857	21,608	122,692
Wichita†	2,087	1,208	2,925
New York & Jersey City†	24,376	27,574	32,120
Okl. City†	5,632	6,032	6,033
Cincinnati†	10,130	9,874	14,216
Denver†	7,057	5,789	10,269
St. Paul†	20,584	20,428	16,808
Milwaukee†	...	3,033	3,480
Total	164,720	189,714	252,259

SHEEP

Chicago†	5,099	5,132	9,434
Kansas City†	16,837	15,644	123,925
Omaha†	17,280	9,859	118,753
E. St. Louis†	...	11,754	14,619
St. Joseph†	14,932	12,134	11,524
Sioux City†	4,132	4,118	16,581
Wichita†	2,619	1,690	3,022
New York & Jersey City†	42,191	37,465	58,369
Okl. City†	6,226	3,237	3,789
Cincinnati†	880	1,808	800
Denver†	5,869	4,240	8,380
St. Paul†	8,006	6,980	13,881
Milwaukee†	...	439	927
Total	124,071	114,590	174,094

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on August 12, 1947, were reported as follows:

CATTLE:

Steers, gd.	\$24.00@27.00
Steers, med.	19.00@23.50
Bulls, sausage	16.00@17.50
Cows, com. & med.	12.50@15.50
Cows, cut. & can.	9.50@12.50

CALVES:

Vealers, gd. to ch.	\$19.00@23.00
Com. to med.	11.00@18.00
Cull to com.	7.00@9.00

HOGS:

Gd. & ch.	\$27.00@28.75
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LAMBS:

Gd. & ch.	\$23.00@24.00
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NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended August 9, 1947:

	Cattle	Calves	Hogs	Sheep
Salable	351	2,687	259	2,382
Total (incl. directs)	3,579	8,950	11,129	30,139

Previous week:

Salable	322	2,541	353	1,784
Total (incl. directs)	3,310	8,294	15,261	25,118

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., August 14.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, prices for hogs through the first four days this week were largely 25c to 75c lower, with instances of \$1.00 or more off on butchers over 360 lbs. and sows over 500 lbs. Prices Thursday were largely steady to 25c lower than Wednesday's average. Quotations Thursday ranged as follows:

Hogs, good to choice:

100-180 lb.	\$23.75@26.75
180-240 lb.	26.00@27.16
240-330 lb.	22.50@23.75
330-360 lb.	21.25@24.25

Sows:

270-330 lb.	\$21.00@22.50
400-550 lb.	16.75@20.25

Receipts of hogs at Corn Belt markets for the week ended August 14 were:

	This week	Same day last wk.
Aug. 8	27,200	26,400
Aug. 9	29,500	23,400
Aug. 11	19,400	19,000
Aug. 12	18,000	19,000
Aug. 13	27,400	22,500
Aug. 14	23,100	22,900

LIVESTOCK RECEIPTS

Receipts at major livestock markets for the week ended August 9, were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Aug. 9	291,000	274,000	201,000
Aug. 2	287,000	299,000	201,000
1946	337,000	313,000	296,000
1945	324,000	197,000	229,000
1944	322,000	418,000	312,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
Aug. 9	230,000
Aug. 2	233,000
1946	242,000
1945	157,000
1944	337,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Aug. 9	206,000	209,000	134,000
Aug. 2	202,000	220,000	121,000
1946	227,000	194,000	154,000
1945	197,000	137,000	145,000
1944	228,000	297,000	159,000

CANADIAN KILL

Inspected slaughter in Canada for week ended August 2 as reported by the Dominion Department of Agriculture:

CATTLE

	Week Ended Aug. 2	Same Week Last Year
Western Canada	15,147	18,778
Eastern Canada	12,967	11,861
Total	28,114	30,639

HOGS

Western Canada	22,018	22,053
Eastern Canada	38,303	28,136
Total	60,321	50,189

SHEEP

Western Canada	8,144	11,497
Eastern Canada	7,575	13,847
Total	16,022	25,344

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 9, 1947, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,452 hogs; Swift, 1,632 hogs; Wilson, 2,666 hogs; Agar, 5,840 hogs; Shippers, 5,365 hogs; Others, 14,416 hogs.
Totals: 20,251 cattle; 2,924 calves; 31,371 hogs; 5,099 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,296	1,227	1,135	2,887
Cudahy	3,317	1,081	1,287	3,888
Swift	3,845	1,767	1,967	6,804
Wilson	3,684	1,056	1,278	2,216
Central	1,917
C.S.P.	768
Others	8,962	462	4,108	1,042
Totals	24,880	5,500	9,775	16,837

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,381	5,112	3,107
Cudahy	4,430	4,361	1,671
Swift	4,608	4,225	2,009
Wilson	2,911	2,046	...
Independent	...	1,771	...
Others	...	8,092	...

Cattle and calves: Eagle, 43; Great-Omaha, 168; Hoffman, 70; Rothschild, 387; Roth, 140; Kingan, 1,203; Merchants, 66; American, 111; So. Omaha, 4.
Totals: 20,522 cattle and calves, 26,447 hogs and 6,871 sheep.

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Armour	3,932	858	7,558	7,800
Swift	3,171	1,212	5,550	3,346
Others	3,988	457	4,323	1,028
Totals	11,111	2,527	17,431	12,174

Does not include 101 cattle, 1,510 hogs and 3,786 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,541	96	6,356	1,085
Armour	3,121	319	6,809	1,649
Swift	2,567	102	6,692	1,398
Others	239
Shippers	14,208	235	8,524	2,310
Totals	23,676	752	25,381	6,442

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,514	1,723	1,690	2,619
Guggenheim	195
Dunn
Osterberg	144
Dold	115	...	319	...
Sandover	29	...	78	...
Pioneer
Excel	739
Others	3,159	...	737	608
Totals	5,895	1,723	2,824	3,227

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's
Ideal	190	480
Kahn's	507	...
Lorey
Meyer
Schlichter	245	75	...	18
Schroth	47	7	1,698	...
National	448
Others	1,904	1,032	4,831	123
Totals	2,734	1,134	7,234	629

Not including 2,626 cattle and 4,175 hogs purchased direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,781	1,321	438	450
Wilson	2,972	1,802	905	1,203
Others	218	2	425	...
Totals	5,971	3,125	1,768	1,713

Not including 271 cattle, 600 calves, 1,884 hogs and 4,513 sheep bought direct.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,032	1,906	6,765	3,069
Bartusch	755
Cudahy	1,117	1,360	...	975
Rifkin	835	2
Superior	1,853
Swift	5,704	2,317	13,819	3,932
Others	1,450	1,142	5,704	528
Totals	15,706	6,807	26,288	8,534

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	970	124	2,439	2,726
Swift	1,153	568	2,013	1,587
Cudahy	736	128	1,518	871
Others	2,720	330	1,538	224
Totals	5,579	1,150	7,508	5,408

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,196	3,424	616	4,768
Swift	2,318	3,204	1,020	7,073
Blue
Bonnet	641	82	121	...
City	...	796	20	89
Rosenthal	205	9	...	11
Totals	5,126	6,739	1,855	11,852

TOTAL PACKER PURCHASES

	Week ended Aug. 9*	Prev. week	Cor. week, 1946
Cattle	141,520	162,180	165,894
Hogs	157,882	181,510	174,995
Sheep	78,792	117,445	136,095

*Does not include E. St. Louis.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 7...	3,094	759	6,913	1,650
Aug. 8...	1,331	481	8,240	1,955
Aug. 9...	389	65	2,608	38
Aug. 11...	13,821	1,730	9,054	3,364
Aug. 12...	5,726	716	7,041	2,938
Aug. 13...	11,717	975	9,779	3,115
Aug. 14...	4,300	800	5,900	1,500
Wk.	36,564	4,221	35,374	10,917
Wk. ago.	33,912	4,250	29,738	7,562
1946	33,324	3,400	32,782	17,610
1945	30,231	2,656	29,125	11,303

*Including 778 cattle, 1,487 hogs, 7,448 hogs and 5,193 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Aug. 7...	2,327	97	910	80
Aug. 8...	1,369	157	1,709	238
Aug. 9...	149	70
Aug. 11...	4,744	63	580	...
Aug. 12...	2,030	106	1,245	116
Aug. 13...	4,539	68	942	...
Aug. 14...	2,500	100	590	100
Wk.	13,813	337	3,267	216
Wk. ago.	12,839	409	3,746	153
1946	15,063	612	4,305	2,335
1945	13,808	423	3,674	704

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Wednesday, August 14, 1947:

	Week ended Aug. 14	Prev. week
Packers' purch.	27,724	23,917
Shippers' purch.	5,276	6,018
Total	33,000	29,935

AUGUST RECEIPTS

	1947	1946
Cattle	75,158	81,585
Calves	9,716	8,819
Hogs	3,090	106,118
Sheep	21,459	44,734

AUGUST SHIPMENTS

	1947	1946
Cattle	29,287	36,183
Hogs	10,994	13,238
Sheep	821	4,131

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 8:

	Cattle	Calves	Hogs	Sheep
Los Angeles	10,400	4,900	36,400	10,100
San Francisco	1,300	205	1,100	5,900
Portland	2,805	715	1,285	2,700

JULY BUFFALO LIVESTOCK

	Receipts	Shipments	Local Slaughter
Cattle	16,948	9,736	10,304
Calves	9,072	5,606	3,378
Hogs	5,192	2,145	3,302
Sheep	24,950	16,810	8,272

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WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended August 9, as reported by the USDA.

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	7,294	11,361	24,376	42,191
Baltimore, Philadelphia.....	6,517	2,203	16,996	2,435
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis....	14,519	4,699	36,341	9,022
Chicago, Elburn.....	23,863	11,818	44,617	20,489
St. Paul-Wis. Group.....	25,405	14,715	60,041	14,050
St. Louis Area.....	17,910	18,309	41,483	22,034
St. Louis City.....	9,098	379	19,774	8,184
Omaha.....	10,696	2,469	29,566	17,192
Kansas City.....	21,433	8,278	27,489	10,993
Iowa and So. Minn.....	18,131	4,925	116,208	38,369
SOUTHEAST	8,630	4,726	8,288	...
SOUTH CENTRAL WEST	28,441	16,096	33,048	37,015
ROCKY MOUNTAIN	6,580	1,258	8,679	6,400
PACIFIC	18,991	3,789	21,686	27,422
Grand total.....	226,418	105,205	488,592	264,906
Total week earlier.....	230,780	104,190	512,821	280,941
Total same week 1946.....	219,779	87,207	551,980	338,603

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection in June, 1947—cattle 75.4, calves 68.1, hogs 75.7, sheep and lambs 88.8.

FEDERAL MEAT REPORTING AT LOS ANGELES

First steps in establishing federal wholesale meat price reporting in the Los Angeles, Calif., area is expected to begin soon. A teletype machine will be installed and a wholesale meats trade reporter employed.

Submit Your HOG CASING Offerings Direct to THE FOWLER CASING CO. LTD.

8 Middle St., West Smithfield (Cables: Effseaco, London)
LONDON, E. C. 1, ENGLAND — And Secure Export Prices
FOR 30 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

MEAT SUPPLIES AT NEW YORK

(Reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CUTS:	
STEEKS:	Carcasses	Week ending Aug. 9, 1947.	256,322
Week ending Aug. 9, 1947.	9,561	Week previous.....	212,272
Week previous.....	9,765	Same week year ago.....	240,672
Same week year ago.....	11,803		
COWS:		LOCAL SLAUGHTERS	
Week ending Aug. 9, 1947.	3,921	CATTLE:	Head
Week previous.....	3,659	Week ending Aug. 9, 1947.	1,394
Same week year ago.....	3,993	Week previous.....	1,287
		Same week year ago.....	9,943
BULLS:		CALVES:	
Week ending Aug. 9, 1947.	362	Week ending Aug. 9, 1947.	11,361
Week previous.....	339	Week previous.....	11,880
Same week year ago.....	165	Same week year ago.....	8,116
VEAL:		HOGS:	
Week ending Aug. 9, 1947.	10,509	Week ending Aug. 9, 1947.	24,376
Week previous.....	15,944	Week previous.....	27,574
Same week year ago.....	11,903	Same week year ago.....	32,129
LAMB:		SHEEP:	
Week ending Aug. 9, 1947.	43,822	Week ending Aug. 9, 1947.	42,191
Week previous.....	44,633	Week previous.....	37,465
Same week year ago.....	47,958	Same week year ago.....	38,369
MITTON:			
Week ending Aug. 9, 1947.	2,976		
Week previous.....	2,705		
Same week year ago.....	11,434		
PORK CUTS:	Lbs.		
Week ending Aug. 9, 1947.	1,736,590		
Week previous.....	1,240,788		
Same week year ago.....	1,535,363		

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended August 8.....	3,541	1,317	2,629
Week ended August 1.....	3,225	1,194	3,053
Cor. week last year.....	2,703	1,276	5,094



Liberty Bell Brand

CANNED MEAT PRODUCTS

F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 45

POSITION WANTED

Rendering Department or Rendering Plant Supervisor

Fully experienced in processing and maintenance. Prefer midwest, west or southwest location. Might consider large single plant. W-195, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Comptroller-Office Manager

Seeks connection with independent packer. Can assume full charge. Wide and diversified experience in meat industry. Available September 1st. W-206, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SUPERINTENDENT or FOREMAN: 20 years' general packing house experience, specializing in all phases of the edible and inedible rendering, lard refining and animal and poultry feed business. Chas. McIntyre, 1209 N.W. 41st St., Oklahoma City, Oklahoma.

MANAGER-SUPERINTENDENT: Practical, experienced in all departments, beef, pork, curing, sausage, canning, rendering, glue, sales, packaging, quality product, labor. Available promptly. W-194, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER: Are you having trouble with sausage? Have it checked by an expert who can analyze and advise you. Immediate results. W-165, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER with many years' experience in sausage production such as chopping, smoking, cooking, stuffing, etc., wants position. Reliable and a hard worker. References. W-193, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERER: Practical worker. Thoroughly experienced tallow, grease and bones. Understands naphtha and other systems, skins and hides. Single. Excellent references. W-196, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SALESMAN contacting N.E. meat markets seeks additional lines. Canned meat or specialty. W-197, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HELP WANTED

Salesmen Wanted

National manufacturer of curing and seasoning compounds for the meat packing industry has openings as sales representatives for two experienced sausage makers, one to headquarter in Chicago and the other New York City. Compensation: salary and commission. Write to us giving complete information about yourself. Your letter will be treated confidentially. Fearn Laboratories, Inc., 9353 W. Belmont Ave., Franklin Park, Ill.

SUPERINTENDENT: To operate eastern Michigan plant slaughtering 400 hogs, 100 cattle, some veal and lamb weekly. Must know kill floor, cutting room, smoked meats and sausage kitchen operations. Knowledge of inedible and lard rendering, maintenance, packaging and delivery problems helpful. Top salary to qualified man with reputation for efficient operation. Give qualifications and references in letter to W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man who has knowledge of the canning business and smoked meats. Excellent opportunity for man having qualifications. Write particulars, experience, etc. to Hickory Valley Farm, Stroudsburg, Pa.

WANTED: Killing and cutting foreman by firm killing 1500/2000 hogs per week. State age, family status and past experience. W-184, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Curing cellar foreman for plant cutting 1500 hogs weekly. Give age, qualifications, past employer and expected salary. W-185, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: Meat packing plant salesmen wanted. Must be experienced in handling complete line. \$75.00 to right men. State age, experience and references. Golden Meat Packing Co., Phoenix, Ariz.

HELP WANTED

Sales Representative Wanted

A real opportunity for a man now selling to meat packers and sausage manufacturers to handle one of the best known complete lines of binders. We want a man for both the southwest and northwest territories. Must be able to talk intelligently on the use of binders in the production of sausage and ready to serve meats. To men who can qualify we offer an attractive arrangement. This offer made by a nationally reputable and aggressive manufacturer. Write to W-198, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Experienced Operating Man

Midwestern packer has opening for man experienced in slaughtering, curing, sausage, smoked meats, canning, shipping operations, also labor relations, layouts, general plant administrative work. Must be high school graduate, college training preferred. Age 35 to 45. Write W-190, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced chopper man to assume some supervisory responsibilities. State past employment history and salary expected. Sam Harris Packing Company, phone 190, 802 Covington Street, Crawfordsville, Ind.

EQUIPMENT FOR SALE

FOR SALE: 150 lb. Boss cutter, #61 Boss grinder, 700 lb. Boss mixer, 300 lb. Randall stuffer, 250 Baker ice machine, no motors, \$1,750. Equipment in good shape, was new in 1942 and used only a couple of years. Scott E. Strahan, 231 Healey Building, Atlanta, Georgia.

FOR SALE: Allbright-Neil after press, 25 plates, 18 inch round tank, glass lined, 200 gallons. Lee Karamelas, 12259 Stewart Ave., Chicago 28, Ill.

CLASSIFIED ADVERTISING

(Unpublished) set solid. Minimum 20 words \$4.00; additional words 20¢ each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15¢ each. Count address or box numbers as 8 words. Headlines 75¢ extra. Listing advertisements 75¢ per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

WE HAVE...

RE MACHINE, York 4x4, self contained, late type removable cylinders, high speed..... \$ 850.00
 ICE MACHINE, York 3x3, as above..... 450.00
 BOILER, Dutton, 5 Hp, gas fired, 100 WP ASME code..... 125.00
 MIXER, Boss, 750# cap. belt drive, less motor..... 450.00
 MIXER, Champion, 2 bbl. cap., less motor..... 485.00
 GRINDER, 2 Hp, new, standard 32 head, imm. delivery..... 425.00
 GRINDER, Buffalo #66, v-belt, with Mechanical head and screw, set of knives and plates, 25 Hp motor..... 1000.00
 SILENT CUTTER, Randall #7, 54" bowl, cap. 700#. V-belt drive, less motor..... 300.00
 ALL ITEMS ARE OFFERED SUBJECT TO PRIOR SALE. IF YOU DON'T SEE WHAT YOU WANT, ASK US FOR IT...

Aaron Equipment Co.

Office and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.
 CHESPEAKE 5300

For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor
 Silent Cutter Boss 36" Bowl with 20 HP motor
 Silent Cutter Buffalo 45A, & other sizes
 Rotary Cutter with 21-20" Round Blades
 Bacon Slicers; Hottmann Mixers; Stuffers; Tanks; Grinders; Retorts; Hammer Mills. We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051-59 West 35th St., Chicago, Ill.

Meat Packers—Attention

FOR SALE: 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #100 Meat Grinder, belt driven, 4-Mechanical Dryers, 5x12"; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Ailbright-Neil 4x9" Lard Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
 14-19 Park Row, New York City, N. Y.

TRUCK REFRIGERATING UNITS: Thermo-King models CTA, completely automatic, self-contained. From gas units each driven by a gasoline engine. Unit fits trailers having about 30" clear space above drivers' cab and fits through a 25" square hole near the ceiling in front of trailer. Will maintain 35-40° temp. indefinitely in largest trailer (lower in smaller bodies) at only a few cents cost per hour for gas and oil. We have 4 brand-new units available and have good reason for not using surplus.

PS-505, THE NATIONAL PROVISIONER,
 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: New meat pumps, bronze herringbone gear, complete with motor, hose connections and noise valve. These are strongly constructed, long wearing pumps. Custom Food Products, Inc., 701-707 N. Western Ave., Chicago 12, Ill.

EQUIPMENT WANTED

Equipment Wanted

Conveyer table, large size preferred, for hogs or beef, with stainless steel or monel metal slats. Also any meat packing equipment, from one piece to a complete plant.

Chas. Abrams 68 N. Second Street
 Walnut 2-2218 Philadelphia 6, Pa.

FILLER wanted for No. 10 cans for filling semi-solid. Quote price and condition. W-177, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Buffalo mixer, 700 lb. capacity in good condition. W-202, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PLANTS FOR SALE

FOR SALE: Operating meat packing plant in southwest. Present production: 600 cattle, 600 hogs, 100 calves, 200 lambs, monthly. Complete sausage kitchen, pickling and hide cellar. Pen feeding operation on 22 acres for 1000 cattle. Plant building under three years old. \$150,000.00 cash. Address Box FB-187, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Fully equipped meat packing plant. Cooler capacity—250 beef, good kitchen, pickle room, etc. Kill capacity weekly—400 beef, 100 calves, 200 hogs. 8 1/2 acres of ground, holding pens for 1,000 cattle, 1,000 hogs. Located in Imperial, California. Write Fitzsimmons Stores, Ltd., 1489 W. Washington Blvd., Los Angeles, California, owner.

FOR SALE: One complete dry rendering plant. Modern equipment with size 4'6"x10'0" cooker. Will sell with plant, nice farm and buildings with 3 acre tobacco allotment. Plenty of labor. Good location at Lumberton, N. C. Write Mr. Lance Williams, Marion, S. C.

PLANTS WANTED

WANTED: Rendering plant, or half interest in a good going plant. Write to W-175, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MISCELLANEOUS

SHEARLINGS

WE ARE BUYERS OF ANY QUANTITY OF SHEARLINGS. OFFER TO:

Holland-American Fur Co.

1404 Cedar Ave., New York 52, N. Y.
 Phone Jerome 7-2126

WANTED: DRIED CALF VELS for cheese rennets. Quote lowest price, any quantity. W-204, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

CLAIM COLLECTION ON DEAD, MISSING, CRIPPLED ANIMALS AND SHRINKAGE AGAINST ALL CARRIERS AND FREIGHT BILL AUDITING. NO COLLECTION, NO CHARGE.

EASTERN FREIGHT TRAFFIC SERVICE
 99 Hudson St., New York 13, N. Y.
 Phone Worth. 2-3684-5-6

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
 P.O. Box 6669 Los Angeles 22, Calif.

MEAT PACKERS—ATTENTION
 WILL REPRESENT PACKER INTERESTED IN SALES OUTLET FOR ST. LOUIS TRADE AREA. TWELVE YEARS' SALES AND DISTRIBUTION EXPERIENCE. W-176, THE NATIONAL PROVISIONER,
 407 S. Dearborn St., Chicago 5, Ill.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
 Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Sausage Equipment

1—GRINDER, Buffalo #66, perfect cond., 6 to 10,000# hourly, 25 HP motor, silent chain, new extra bowl & worn costing \$300.00, with 2 sets knives, plates..... \$1400.00
 1—GRINDER, Fleco, NEW, 2 HP heavy duty, 2000# capacity..... 425.00
 1—BUTO-CUT, Globe, 42x18, motors, scale, jack knife, conveyor, 2 years old, excellent condition..... 4400.00
 1—MEASURING DEVICE, complete..... 155.00
 1—STUFFER, Randall 100#..... 350.00
 1—STUFFER, Buffalo, 250#., record., & guar..... 650.00
 3000—ALUMINUM TUBS, Wear-Ever, 10 gal. Ea..... 6.00
 1—MIXER, Boss #4, 1000# cap., completely record. & guar., pulley drive, bottom unload..... 585.00

Smokehouse Equipment

3—BACK FAT SKINNERS, Anco #576, complete with drives, 3 HP motor. Ea..... 400.00
 1—BRINE SPRAY UNIT, Buffalo #434, 30,000 BTU at 10 deg. temp. diff..... 800.00
 1—SMOKE MASTER, Buffalo, motor..... 325.00
 8—SMOKEHOUSE CAGES, 4 station, 40x43x44, 4 1/2" smokestacks. Per tree..... 15.00
 750 ft. TRACKING, 1 1/2"x2 1/2", with hangers, switches, excel. cond. Per ft..... .65

Killing Floor and Cutting Equipment

1—HOG DEHAIRER, Baby Boss, guaranteed condition, 7 1/2 HP motor, steel scalding tank, bench, open type..... 1000.00
 1—BELLY ROLLER, Mechanical, Double, with motor, cast-iron conveyor..... 225.00
 6—TRACK SCALERS, NEW, 1500 lb., with 1/2" track, original box. Ea..... 225.00
 1—GUT WASHER, Redfield, belt driven, heavy construction, 34"x106"..... 175.00
 100—CONTAINERS, NEW, Seamsless, 14"x16", galvanized, 10.7 gal. capacity. Ea..... 7.50

Rendering and Lard Equipment

1—COOKER, Dry Rendering, internal pressure, 4x7, practically new, used 2 mos. 2000.00
 1—COOKER, NEW, Dry Rendering, internal pressure, 3x5, speed gear roller chain..... 2000.00
 1—HOG, M & M, 13 CD, 40 HP motor, excellent condition..... 1750.00
 1—ROTARY CRUSHER, Dupps #14, 25 HP motor, excel. cond., used 1 mo..... 1900.00
 1—HYDRAULIC PRESS, 150 ton, 5 HP motor driven pump, record. & guar..... 1300.00
 1—EXPELLER, RB, rewound 20 HP motor, extra stator, drag & magnetic separator, spare parts..... 3150.00
 1—HAMMER-WASHER, new steel frame, 8" cylinder washer galvanized, #327, with 15 HP motor..... 1350.00
 1—LARD FILLER, Harrington #026..... 225.00

Refrigeration Equipment

3—COOLER-FREEZERS, NEW, aluminum, 20"x12"x7'6" (2) 5 HP freon units, self-contained, blowers, condensers. Ea. 4750.00
 1—AMMONIA COMPRESSOR, York Y-15, 10x10, high speed valves, record. & guar 2300.00
 1—AMMONIA COMPRESSOR, York 5x5, high speed, 20 HP motor, with high side, record..... 1550.00
 2—AMMONIA COMPRESSORS, York 5x5, 10 HP motor, high side. Ea..... 1150.00
 1—AMMONIA COMPRESSOR, York 6 1/2 x 6 1/2, 15 ton, overhauled & guaranteed 825.00
 1—AMMONIA COMPRESSOR, York 5x5, semi-self-contained, Y-25 high speed, shell & tube condenser..... 675.00

Miscellaneous Equipment

1—BOILER, HRT, 143 HP, Wm. Bros., 125#, 4 years old, Detroit stoker-spreader type..... 4400.00
 1—BOILER, HRT, 80 HP, 125#..... 1350.00
 1—ENGINE GENERATING OUTFIT, Diesel 60 HP Fairbanks-Morse engine, with generator, valves, springs & fittings..... 2750.00
 1—KETTLE, Steam jacketed, 100 gal..... 175.00
 1—PLATFORM SCALE..... 45.00

Telephones, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY



CHICAGO • ST. LOUIS • MILWAUKEE



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 44

Meat and Gravy


The names of Italian sausage specialties often get kicked around by those in the meat trade since everyone seems to have his own way of spelling some of them. One of the most amusing variations was contained in a letter recently received by this publication from an inquirer who wanted to know how to make "Salome."



A new process said to be capable of developing endless chains of molecules similar to many of those found in living cells has been discovered by Robert B. Woodward, associate professor of chemistry at Harvard university, who claims the new method turns out the closest man-made substances to nature-made proteins. The discovery was termed the first significant step in the synthesis of substances with general molecular structural characteristics identical with those of fibrous proteins.



A completely bald calf, except for a few tufts of hair on its stomach and the end of its tail, was born in Newfoundland recently. The hairless heifer has already been sunburned and taken with a bad cold when the weather turned a mite chilly. The animal's owners, thinking no doubt of mounting sun-burn lotion and veterinarian bills, are knitting a sweater to hide its nakedness.



FOOD PROCESSING EQUIPMENT


A Problem?

Tidewater
RED CYPRESS

IS YOUR ANSWER!

A PROVEN FACT: Tidewater Red Cypress does not impart odor, taste, or discoloration to food with which it is brought into contact. This fact alone makes it ideal for such items as fermenting vats, processing tables, churns, pickle containers, etc.

A PLUS VALUE: This outstanding wood also offers extraordinary resistance to deterioration when used under adverse conditions such as extreme dampness, heat, etc.



Let us help you. We invite inquiries concerning all types of tanks and vats—fully fabricated or partially fabricated.

FLEISHEL LUMBER CO.
4235 DUNCAN AVE. • ST. LOUIS 10, MO. • NEWstead 2100

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



Executive

You've never seen a safety shoe that looks like this!

Safety shoe in the plant!

Street shoe after hours!

TWO SHOES IN ONE!

This is your answer to the problem of getting your men to invest in an "extra" pair of shoes for safety on the job. Order a pair for inspection *today*—return them for full credit if they do not meet your requirements. Or send for a Lehigh representative.

Yes...with the **same Lockrim®** steel toe box found in every pair of Lehigh safety shoes. High carbon, cold rolled, Austempered steel. Patented Lockrim® can't cut into sole under heavy impact. Locks toe box in place for life of shoe.



LEHIGH

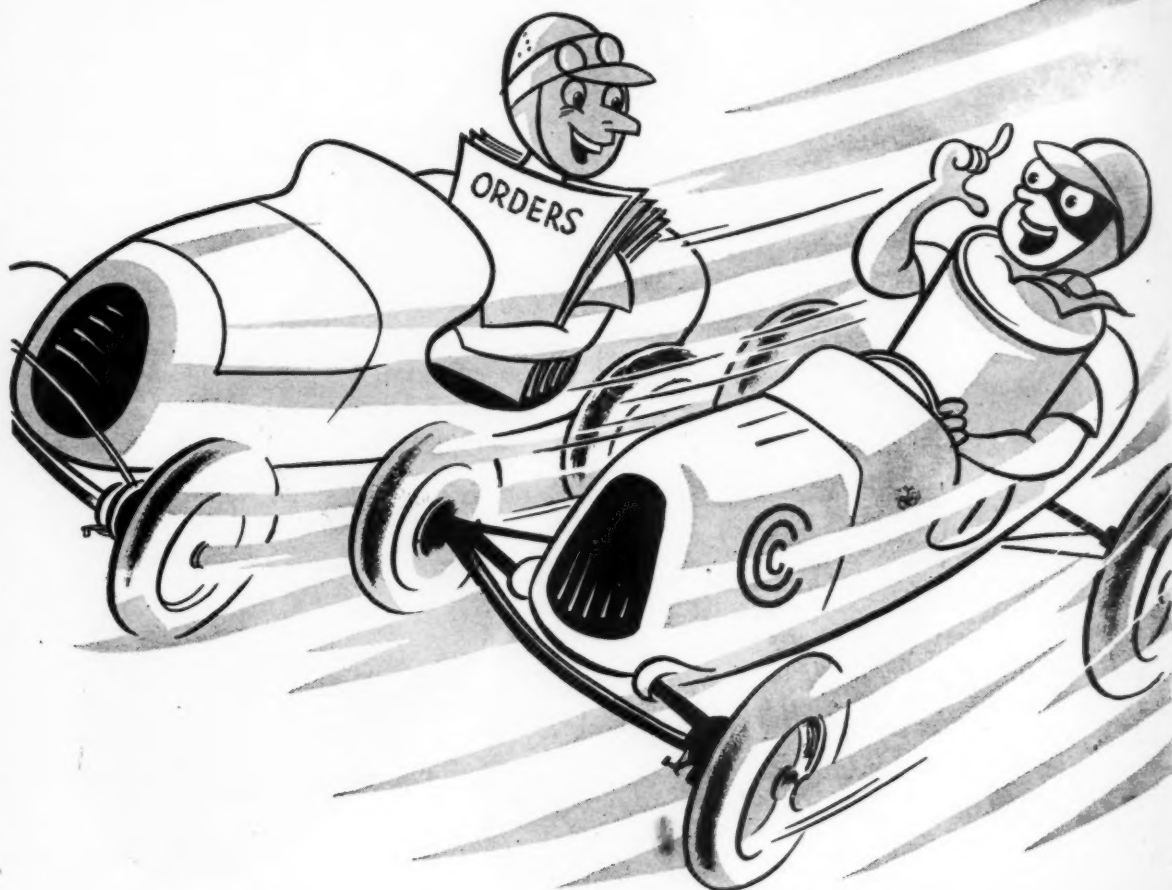
SAFETY SHOE COMPANY
ALLENTOWN, PA.

Division of the
ENDICOTT JOHNSON CORPORATION

WESTERN OFFICE: 1216 AND SPRUCE ST. LOUIS 2, MO.

*REG. U. S. PAT. OFF.

We're catching up!



GOOD NEWS! PRODUCTION'S RACING AHEAD!

Our expanded facilities are now rolling out more and more Triple-C cans to meet today's peak demand.

Raw materials are coming through in increased quantities—putting an end to many shortages. So it seems that any day now we'll be catching up with orders.

We thank you for your patience during the "shortage years" and welcome your requests for information about Continental cans. Just contact our nearest sales office.



**CONTINENTAL
CAN COMPANY**

100 EAST 42nd STREET, NEW YORK 17, N. Y.



Lard and compound cans and pails are available in 4, 6, 25, 50 and 100-lb. sizes. Either flaring or straight side. Plain or lithographed with your own design.



WHAT in the big, wide world is a really good Shortening?



Obviously **LARD**, when properly treated and chilled.



Be sure to find out about Votator lard equipment at the **AMI** show.

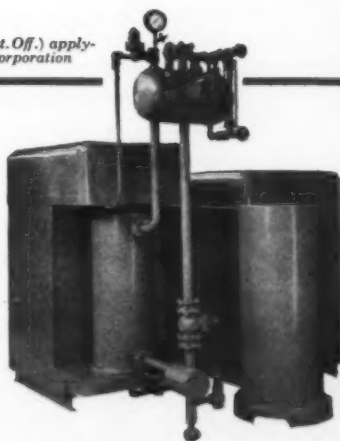
VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation

THERE is no better shortening than lard. Unfortunately this is not always evident when lard is processed with variable open methods.

So to assure uniformly, *visibly* good lard texture, color and consistency, sales-minded packers are converting to continuous, closed, controlled processing with VOTATOR apparatus. It makes for the kind of lard people ask for by brand name. It reduces lard processing cost.

We can prove this with facts and figures. See the VOTATOR exhibit at the AMI convention. Visit with us in the VOTATOR hospitality suite at the Palmer House. Make a date. Write a letter.

THE GIRDLER CORPORATION, VOTATOR DIVISION, LOUISVILLE 1, KY.
150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • 617 Johnston Bldg., Charlotte 2, N. C.



Votator
LARD PROCESSING APPARATUS

*Efficient
Dependable
Tamper-Proof*

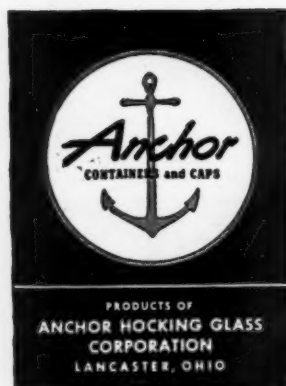
..THE ANCHOR AH-N CAP

If your products call for an efficient, dependable, tamper-proof vacuum seal, here it is in the AH-N Cap. It's adaptable to all types of glass-packed food products, whether packed hot or cold, sterilized or processed, and requiring a tamper-proof vacuum seal.

It effects a friction seal on the side of the glass container finish by means of a thick, pliable sealing gasket. The upper section of the container finish is tapered to eliminate unnecessary friction in cap application, removal and reseal. Applied with Anchor sealing machines, the AH-N Cap can be hermetically sealed under steam vacuum at speeds up to 500 *per minute*. Thus you get the finest protection *plus* highest production for your products when you use the AH-N Cap.

Another advantage of AH-N Caps is that they come nested—stay clean until applied—speed up application—save space. A new simplified design with easy opening instructions has been incorporated on the standard AH-N Cap panel. In addition to its contribution to package attractiveness the new design provides space for code marking, when desired.

- Provides dependable vacuum seal
- For all glass-packed foods
- For hot or cold packing
- For sterilizing or processing
- Pliable gasket effects friction side seal
- Seals up to 500 packages a minute
- Supplied nested
- Easy to remove—easy to reseal



Tune in "Crime Photographer" every Thursday evening, entire Coast-to-Coast Network, CBS.



NOW YOU CAN BUY A

Power-Driven Carcass Splitter FOR ONLY \$468⁵⁰

and get immediate delivery on promptly placed orders

See This

EBSCO

QUALITY PRODUCT

AT

BOOTHS 48, 49

A.M.I. CONVENTION

Palmer House, Chicago

The EBSCO Carcass Splitting Saw is completely new and different. It offers unusual advantages that insure fine results. It will speed production and cut costs for every beef slaughterer.

The EBSCO Carcass Splitter has ample capacity to split any size carcass, with the added advantages that it cuts faster and with less heat, carrying bone dust away from the carcass, and hence can be used even on choice carcasses. More teeth on the special steel blade means faster cutting with less resharpener. Longer blade length means better blade cooling and less burning of bone. High efficiency means lower operating cost!

The entire saw is sturdily and soundly built for minimum maintenance. Blade revolves on wheels with sealed bearings. The entire unit is easy to lubricate, easy to clean and easy to use on any floor with any rail system. Equipped with $\frac{3}{4}$ h.p. 110 v. or 220 v. motor with trigger switch operation the saw weighs only 145 lbs. and is 69" long. Entire construction is the best that modern materials and engineering skill can produce.

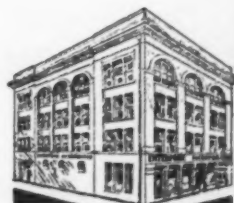
And best of all, the cost is LOW! Priced at only \$468.50, complete with counterweight, overhead track and six blades, the EBSCO Carcass Splitting Saw can be used with profit in YOUR plant. Send your order or inquiry now to insure prompt delivery!

Enterprise Incorporated

612-614 ELM STREET

DALLAS 2, TEXAS

Manufacturers and Distributors of



ENTERPRISE BLDG.

"EBSCO" PRODUCTS SINCE 1905

MEAT PACKERS' and SAUSAGE FACTORY EQUIPMENT and SUPPLIES



PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dingo, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

*With Pre-Treatment.

FREE!

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



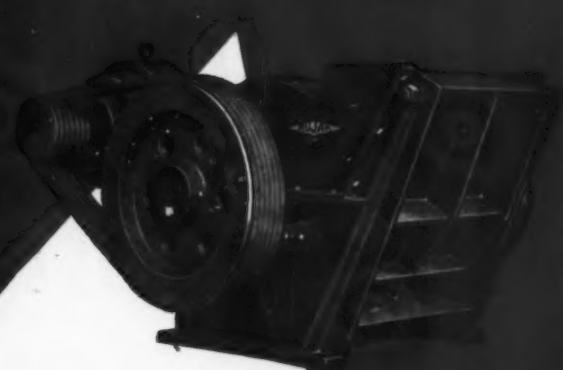
DAMP-TEX

THE WET SURFACE ENAMEL

STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.

WE'LL EXPECT TO SEE YOU AT OUR BOOTH 81 AT THE AMI CONVENTION

Just an idea



■ The John J. Dupps Company was founded on the idea that high standards of design and manufacturing would win friends in the meat processing industry.

■ Now our files testify to the correctness of the idea. Meat packers and renderers all over the country testify to the long life and efficient service of their Dupps Rendering and Slaughtering equipment.

■ And we are always going forward . . . always searching for new methods of manufacture that will give you better production at lower cost for your Dupps machines. Write us today for information on how you can increase production and cut costs in your plant.



DUPPS

THE JOHN J.

COMPANY

AMERICAN BROS., CINCINNATI, OHIO

**SAVE DOLLAR
(\$1.00) PER HEAD
ON BEEF with**

Gebhardt

(CONTROLLED REFRIGERATION SYSTEMS)

Beef packers who are operating GEBHARDT Cold Air Circulators in their chill and holding rooms report a saving on shrink alone of better than 1%. This means at least 5 lbs. on a 500 lb. carcass . . . a notable dollar-and-cents saving!

NOW - IMMEDIATE DELIVERY! Send today for the new Gebhardt catalog!



"GEBHARDTS" are fabricated of Stainless Steel (at no extra cost) to insure complete sanitation, cleanliness and purity.

3 GEBHARDT Cold Air Circulators shown in the ceiling, between the rails, in the sales cooler of Gus Juengling & Son, Cincinnati, Ohio.

ADVANCED ENGINEERING CORPORATION

3-GOOD CHECK-INS at AMI

CHECK IN at your Hotel.

CHECK IN at AMI Convention
Headquarters.

CHECK IN at Anderson
Hospitality Headquarters.

The V. D. Anderson Company
1965 West 96th Street • Cleveland 2, Ohio

ONLY ANDERSON MAKES EXPELLERS*

*Exclusive Trade Mark registered
in U. S. Patent Office and in
foreign countries.



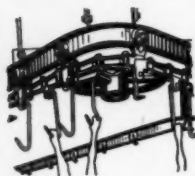
LINK-BELT



BELT *Conveyors*

Solve the Handling Problems of Industry

HERE ARE SOME OF THE MANY TYPES OF L-B CONVEYORS



OVERHEAD CONVEYORS

Link-Belt's wide experience in the engineering, manufacture and application of all types of overhead conveyor equipment is available to you for all meat packing plant services. We manufacture completely all of the elements entering into this type of conveyor—drives, trolleys, chains, sprockets, corner turns, etc.

BULK-FLO Conveyor-Elevator-Feeder

Simple . . . Versatile . . . Compact . . . Enclosed. Economically handles flowable, granular, crushed, ground or pulverized materials of a non-abrasive, non-corrosive nature in a continuous mass, horizontally, vertically or on an incline, in a single unit. Bulk-Flo is easily adaptable to practically any surroundings.

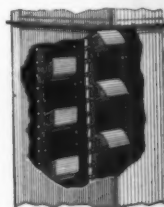


BELT CONVEYORS

Link-Belt makes all types of troughing, flat-roll, return and self-aligning idlers, including all accessories, such as trippers, belts, pulleys, bearings, take-ups, etc., for handling a wide range of materials, for light, medium and heavy-duty service.

BUCKET ELEVATORS

If your conditions call for the use of a bucket elevator, let Link-Belt show you the most efficiently performing size and type for your needs. Included are all accessories—chain, buckets, casings, take-ups, drives, etc.

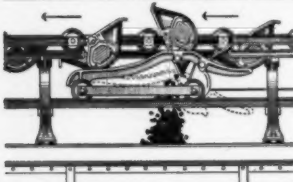
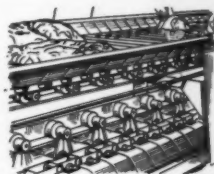


SCREW CONVEYORS

Link-Belt manufactures Helicoid, the original continuous flight screw conveyor. Other Link-Belt screw conveyor equipment includes sectional-flight, ribbon and paddle conveyors, as well as a complete line of accessories, such as collars, couplings, hangers, troughs, box ends, flanges, thrusts and drives.

CONTINUOUS APRON-TYPE CONVEYOR

This unit assures maximum efficiency in the handling of paunches through government inspection. It has been carefully designed so as to prevent long carcasses from touching any stationary part of the unit during the evisceration.

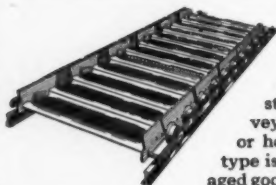
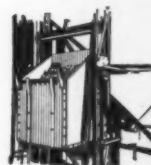


BUCKET CARRIERS AND ELEVATORS

There is a type of Link-Belt bucket carrier and elevator for every service—horizontal, vertical or inclined—for handling all kinds of materials at desired capacities.

SKIP HOISTS

The skip hoist is especially well adapted for making high lifts, elevating abrasive or corrosive materials, and the handling of large lumps, as well as fines. Link-Belt skips are economically applicable to large or small capacities.

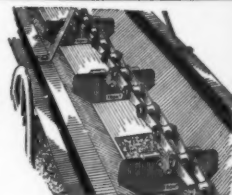


APRON & SLAT CONVEYORS

The steel-pan type, consisting of pans mounted on multiple strands of chain, is ideal for conveying fine or lumpy materials, light or heavy-duty service. The wood-slat type is recommended for handling packaged goods, parts, crates, barrels, boxes, etc.

FLIGHT CONVEYORS

Made in many types for fine or lump materials in single or double chain designs, some arranged to slide, others carried on rollers, for horizontal or inclined operation.



CHAIN CONVEYORS

The most complete line of chains, sprockets and attachments of all types and sizes for every conveying, elevating and power transmission service.



**VISIT OUR EXHIBIT
SPACE NO. 62
AMERICAN
MEAT INSTITUTE
CONVENTION**

LINK-BELT COMPANY

The Leading Manufacturer of Conveying and Mechanical Power Transmission Machinery

Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8. Offices, Factory Branch Stores and Distributors in Principal Cities.

10,589-C

LIFE INSURANCE EXPERTS PROVE FORD TRUCKS LAST UP TO 19.6% LONGER!



NO LONGER need you guess about which make of truck to buy! Now you can know, beforehand, *which* one of all five sales leaders has delivered the longest service, which has the longest life-expectancy! Ford!

And the proof is *certified* proof! Certified by the same scientific methods used by life insurance companies in computing their rates!

4,967,000 Trucks Studied. Wolfe, Corcoran and Linder, noted New York Life Insurance Actuaries, assembled the records of all trucks of the five sales leaders registered from 1933 through 1941—a total of 4,967,000 trucks! Then they prepared truck life-expectancy tables, in the same identical manner in which they prepare human life-expectancy tables for life insurance companies.

Ford Wins! Up to 19.6% longer life for Ford Trucks! Up to 19.6% longer life than the four other sales leaders! That's what the certified truck life-expectancy tables prove! The reason? Ford knows how to build trucks to last longer. Ford Trucks are built stronger! See your Ford Dealer today. He'll show you why it's good business to wait for the truck with the longest life-expectancy—Ford!

Certified proof

FORD TRUCKS LAST LONGER

The life-expectancy of a Ford Truck is:

13.1% longer than that of Truck "B"
3.2% longer than that of Truck "C"
7.6% longer than that of Truck "D"
19.6% longer than that of Truck "E"

OFFICIAL ACTUARIAL CERTIFICATE

Based on the application of sound and accepted actuarial methods to the actual experience as measured by truck registrations, we hereby certify that, in our opinion, the accompanying table fairly presents the relative life-expectancy of the trucks involved.

WOLFE, CORCORAN AND LINDER
Life Insurance Actuaries, New York, N. Y.



BOSS
SINCE 1886

COULD BE!

o our ever widening circle of friends we extend a cordial invitation to
visit with us at our convention booth...and at our Hospitality Rooms in the Hotel

Sherman. Could be that we have interests in common... Could be!

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Scientific Design Brings You . . .



Big-Capacity R&B BODIES

**The Refrigerator Bodies
With the Highest P/BW Ratio**
(Payload Divided by Body Weight)

WE'RE all working here at Robbins & Burke to give you top quality refrigerator bodies, the kind that deliver your meats at lowest cost.

That means real scientific design. Robbins & Burke start right off by cutting every unnecessary ounce of body weight, while retaining full refrigeration efficiency. The result:—the best in refrigeration, plus highest P/BW RATIO . . . *which means bigger payload compared to body weight than any delivery body on the market.* You save a lot on gas, oil, and upkeep with bodies like that.

We'd like to handle your next order so write us, won't you? We'll send prices and full information as soon as we get your letter.



**ROBBINS & BURKE
REFRIGERATOR BODIES**

ROBBINS & BURKE, INC.
35 Landsdowne St., Cambridge 39, Mass.

UNITED'S INSULATION AND INSTALLATION...

A Safe Combination



The successful service record of UNITED'S B.B. Insulation and installation, over a long period of years, has proved UNITED'S service a safe combination for thousands of satisfied customers.

UNITED'S B.B. Corkboard, in varying thicknesses, provides maximum insulation value for a temperature range from chill rooms at 55° F. to super-freezers as low as minus 40° F. Every precaution is taken to prevent any penetration of warm air through the special mastic coatings thereby making the installation moisture resistant. Every factor regarding planning, insulation and installation are considered in designing the insulation job to assure maximum efficiency at minimum cost.

An Invitation

to visit our Exhibit at the
American Meat Institute
Convention, Chicago, Ill.,
September 2nd to 4th in-
clusive . . . Booth No. 24.

UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.
Baltimore, Md.
Boston, Mass.
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Hartford, Conn.
Indianapolis, Ind.
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Milwaukee, Wis.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

Um-m-m, boy!

CHILDREN like things to eat that taste good. And so do grown-ups. They prefer a certain brand of food because it tastes better.

That's why it's so important to safeguard food flavor—and for this purpose nothing equals Stainless Steel.

It is because Stainless Steel is chemically inert in the presence of meat products, because it imparts no foreign taste or odor, and leaves color unaffected, that Stainless Steel has made possible the better control of purity and natural flavor that makes food sell better.

But U·S·S Stainless does more than protect wholesomeness and purity—it prevents waste and improves efficiency.

Packing plant equipment made of U·S·S Stainless will safely withstand extremes of heat and pressure . . . is strong to resist abuse and hard service . . . can easily be kept spotlessly clean and sanitary . . . offers lasting immunity to stain, tarnish and corrosion.

These advantages, found at their best in service-tested U·S·S Stainless Steel, pay off in longer life, reduced maintenance costs, and greater flexibility in the use of equipment. All are reflected not only in a product that tastes better and sells easier, but that costs less to produce.



Remember—nothing equals Stainless Steel—especially if it's...

U·S·S STAINLESS STEEL

AMERICAN STEEL & WIRE COMPANY, Cleveland, Chicago and New York
 CARNEGIE-ILLINOIS STEEL CORPORATION, Pittsburgh and Chicago
 COLUMBIA STEEL COMPANY, San Francisco
 NATIONAL TUBE COMPANY, Pittsburgh
 TENNESSEE COAL, IRON & RAILROAD COMPANY, Birmingham
 United States Steel Supply Company, Chicago, Warehouse Distributors
 United States Steel Export Company, New York

7-328

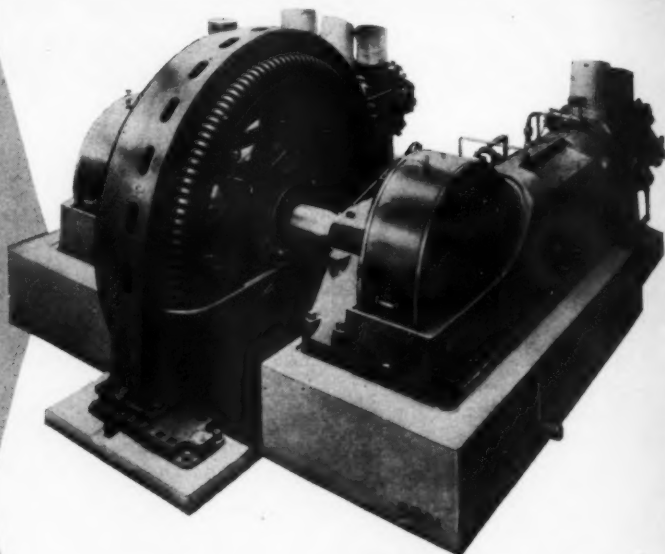


UNITED STATES STEEL

FOR HEAVY DUTY

A Worthington Horizontal Duplex Refrigeration Compressor, for Motor Drives Up to 1500 hp

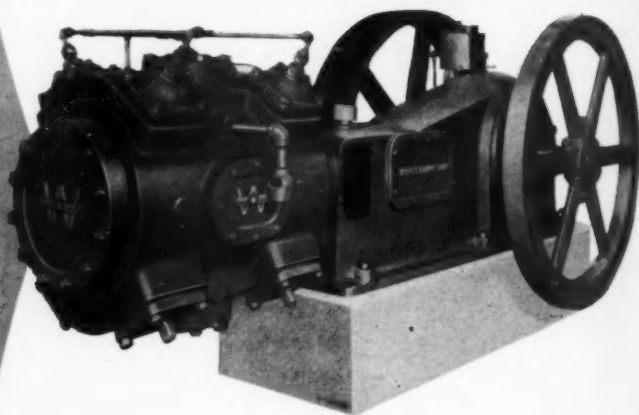
Worthington Horizontal Double-Acting Refrigeration Compressors are real heavyweight champions, the superiority of their advanced design thoroughly proved in large-capacity jobs where uninterrupted service is vital. Duplex units can be arranged for manifold or individual cylinder trim, while double suction can be built in to handle two different load conditions at once.



...AND SPECIAL DUTY

A Worthington Single-Cylinder Booster Refrigeration Compressor. Duplex Arrangements Also Available

In lower-temperature applications of compression refrigeration systems, Worthington Booster Refrigeration Compressors — built on the same modern Horizontal Double-Acting principle — are unequalled for maintaining low evaporator pressures. Boosters are furnished in a wide range of sizes, for belt or direct drive.



IMPORTANT WORTHINGTON EXCLUSIVES

Both Standard and Booster Compressors have Worthington Feather* Valves — most efficient ever made. Both are obtainable with Worthington's Variable Capacity Control, for automatic pressure regulation . . . and Worthington's Double-Seal Housing, for venting back refrigerant leakage. And both perform with the unfail-

ing reliability and economy that proves there's more worth in Worthington. For further facts, write to *Worthington Pump and Machinery*

Corporation, Harrison, New Jersey. Specialists in air conditioning and refrigeration machinery for more than 50 years.

A7-9

WORTHINGTON



*REG. U.S. PAT. OFF.

**FIVE MORE
REASONS WHY
WORTHINGTON
LEADS IN
INDUSTRIAL
REFRIGERATION**

Vertical ammonia compressors



Angle gas engine compressors



Centrifugal compressors



Compressors for low pressure refrigerants



Shell and tube refrigerating equipment



"DESIGNED"



REFRIGERATING PRODUCTS

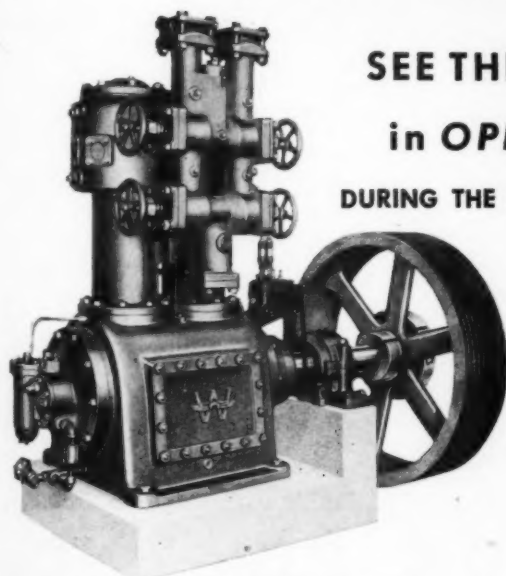
SEE THESE UNITS
in OPERATION

DURING THE AMI CONVENTION

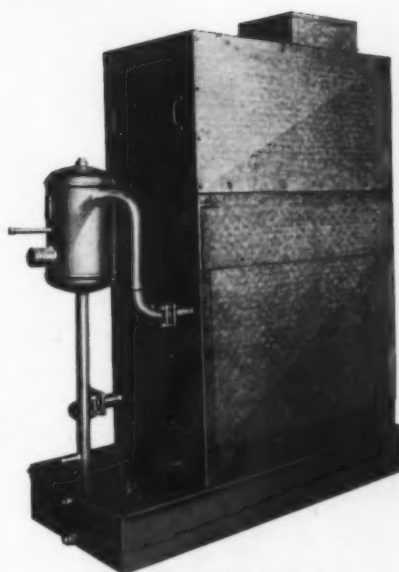
PALMER HOUSE

SEPT. 2, 3, 4

BOOTHS
58-59



AMMONIA COMPRESSORS



SPRAY TYPE AIR UNITS

AUTHORIZED WORTHINGTON DISTRIBUTORS



2610 S. SHIELDS AVENUE
CHICAGO 16, ILLINOIS

Buildice
COMPANY, INC.

ALL PHONES
CAL umet 1100

The UNIT *that* “REVOLUTIONIZES the Smoking Process”

Says Jean Hanache, well known Chemist

Delivers revolving washed smoke and distributes heat and smoke evenly throughout the smokehouses . . . may be connected to several smokehouses . . . saves smoking time . . . gives better tasting products . . . pays its own cost in a very short time. The Lipton Smoke Unit is successfully working in many of the best known packing houses throughout the country and its value is proved by numerous repeat orders.

SEE US AT OUR
 A.M.I.
 HEADQUARTERS
 PALMER HOUSE,
 8TH FLOOR



LIPTON SMOKE UNIT No. 10 is equipped with an automatic saw dust feeder for increased efficiency. Operates at three different speeds, distributes saw dust and frees the operator for other duties.

NEW: THERMOSTATIC CONTROLLED GAS HEATER WHICH ELIMINATES DANGEROUS OPEN GAS FLAMES IN THE HOUSE, AND GIVES CIRCULATING HEAT.

Pat. No.
 2246804
 Other
 Pat. Pend.

★ What our customers say and why the Unit pays its cost in a very short time:

1. Elimination of fire hazard.
2. Sawdust bill cut in half.
3. No fuel cost—none used.
4. Delivered clean smoke at the rate of 500 cu. ft. per min.
5. Eliminated need for cleaning smokehouse walls.
6. Provided good circulation of smoke to all parts of house.
7. Permitted better temperature control and less shrinkage.
8. Saved materially on cleaning cages and trees, since no creosote was deposited on them.
9. Smoked products had better, more uniform color.
10. Eliminated streaking and spotting of product.

Write for details, prices and a new booklet or ask a representative to call.

MARTIN H. LIPTON CO., INC.

“The Lipton Smoke Unit”

32 TENTH AVENUE, NEW YORK 14, N. Y.

Chicago Office Representative:
 RAYMOND J. SEIPP,
 20 E. Delaware Place

Export Representative:
 PAUL E. MOSS
 10 Empire State Building
 New York, 1, N. Y.

IF YOU USE
MECHANICAL DEPILATION
YOU NEED

Brisco



THE MOST ECONOMICAL AND
EFFECTIVE DE-HAIRING COMPOUND

IF YOU ARE NOT USING MECHANICAL
DEPILATION, WE SUGGEST YOU INVESTIGATE
THIS TIME AND MONEY-SAVING PROCESS



HERCULES POWDER COMPANY

INCORPORATED

910 Market Street, Wilmington 99, Del.

*Reg. U. S. Pat. Off. by Hercules Powder Company

NR7-1



Portable "ALL PURPOSE" Automatic
TY SAUSAGE LINKER

Man Hour and Space Saving
 Automatic Feeding
 Uniformity of Size
 Use of Unskilled Operators
 Just Connect With Light Socket
 Capacity of 114 Links Per Minute
 Any Length, 3½" to 6¼"
 Any Diameter up to 35 mm.

SINCE 1939

Length: 36"
 Width: 20"
 Height: 31"
 Weight: 210 lbs.

Over 1800 Ty Linkers in Use!

AT THE AMI CONVENTION
 VISIT US AT EXHIBIT BOOTHS 16-17



LINKER MACHINES, INC.

**39 DIVISION STREET
 NEWARK 2, NEW JERSEY**



Skin fresh Bellies and Smoked Bacon cheaper, faster *with the new* **TOWNSEND BACON SKINNER**

You eliminate special preparation before feeding fresh bellies or cured bacon to the new high speed Townsend Bacon Skinner. And because it takes either "as is," you enjoy a healthy cut in production costs, save valuable time and labor.

Geared for high speed production, the new Townsend skins cured bacon fast, but carefully, cuts clean and sure without damaging a single piece of valuable bacon.

Simple in design, easy to operate, the new Townsend asks only 30 in. by 36 in. floor space. No special

operating skill is required. An average employee can put it through its highly productive paces in a short time.

Few moving parts to maintain and keep clean. If you want to boost your output while you trim costs, you want a Townsend.

Write for more information today.



Townsend
engineering company

315 E. Second St., Des Moines 9, Iowa



JUST TURN A VALVE
to "PASS the SALT"
ANYWHERE IN YOUR PLANT

Put an end to **SALT HANDLING** with
The **LIXATE PROCESS** for making brine

Weigh these production savings:

- Eliminates shoveling salt from storage
- Ends hauling salt around the plant
- Saves time wasted in making brine
- Stops waste of salt by spilling
- Assures accurate salt measurement

ECONOMICAL LIXATE BRINE made from Sterling Rock Salt has brought users savings as high as 20%. Completely automatic, the Lixator can be placed right at salt delivery or storage point. It supplies 100% saturated, free-flowing, crystal-clear brine by common steel piping to as many points in your plant as you wish... over any distance... by gravity flow or conventional pump and piping equipment. You simply turn a valve for pure, self-filtered brine that meets the most exacting chemical and bacterial standards for every salt need. It will pay you to investigate the Lixate Process for your plant.

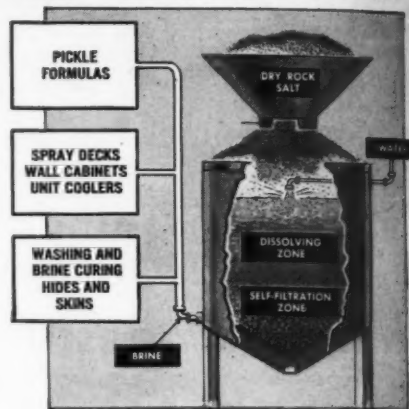


Completely flexible, a Lixate installation can be made to supply any needed brine requirement. No costly investment is required. The Lixator pays for itself out of savings. See how others have saved—write now for your copy of "The Lixate Process for Making Brine."

INTERNATIONAL SALT CO., INC., Dept. NP-8A, Scranton, Pa.

Name.....
Firm.....
Street.....
City..... State.....

HOW THE LIXATOR WORKS



In the upper zone—Flowing through a bed of rock salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. **In the lower zone**—Through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine
- ✓ Crystal-clear brine
- ✓ Continuous supply of brine
- ✓ Automatic salt and water feed to Lixator
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping

The **LIXATE** *Process*
Reg. U. S. Pat. Off.

for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.

**Only
Pasteuray
gives
"down-under"
protection...
at the
trouble
level**

Copyright 1947 Pasteuray Corp.

Stop spoilage before it begins. Portable Pasteuray is always within close range of the trouble spots—the bloody neck sections.

Portable Pasteuray, suspended on the sliding rail, raises or lowers and automatically retracts to the level where you need it most—where the spoilage problem begins.

Storage and spoilage losses can be reduced with Portable Pasteuray installed throughout your plant. Install Pasteuray in your coolers and ice-making rooms.

SEND FOR COMPLETE INFORMATION ON PASTEURAY—NOW!

Use only according to instructions. Pasteuray is installed by Pasteuray-trained specialists to assure maximum effectiveness and full benefits. Send for details and literature.

Pasteuray Corporation

2667 Washington Ave., St. Louis 3, Mo.
Pasteuray of Canada, Ltd. 41-43 King William Street, Hamilton, Ontario



U. S. Patent
No. 2,384,725
MAY 1947
P. H. PENDING



Let's talk about a pig's shoulder!

In testing meat can-linings, pork shoulder is unique.

The pork shoulder combines fats and other chemicals, including sulphur-bearing materials, whose action upon the enamel is unusually severe.

As you know, cans are filled, closed, put in a retort, and the heat is turned on.

Since the heat in the retort travels slowly through the pork shoulder, the container must be held at a high heat for a long time to get the center of the package at the proper temperature.

In this test, the enamel lining on the inside of the can takes an extra-special

beating. It's the kind of tough workout American Can scientists like as a test for can-linings.

That's why pork shoulder is a favorite and standard test-pack at our General Research Laboratories, Maywood, Illinois.

You can see from this instance that quality control at Maywood is no "ivory tower" process. In fact, linings, adhesives, steel, tin plate, solder, seams, and paper—components of the merchandise we sell you—are all subjected to appropriate, realistic tests.

You get an extra dividend from these

tests, too. For the wide margin of safety in Canco containers has through the years given meaning to the statement: "No other container protects like the can."



NO OTHER CONTAINER PROTECTS LIKE THE CAN



You can't touch Wear-Ever for heat



JUST touch the top edge of a Wear-Ever steam jacketed kettle. It's hot. Wear-Ever Aluminum conducts heat so quickly and uniformly, even the sides above the jacket line cook your product. That's why you get more production per hour per Wear-Ever kettle.

Aluminum is friendly to foods. It protects color, flavor and purity of your products. And the hard, tough aluminum alloy that all Wear-Ever equipment is made of means added years of use, at lower maintenance costs.

For further information about Wear-Ever aluminum equipment, write: The Aluminum Cooking Utensil Company, 408 Wear-Ever Building, New Kensington, Pa.

P. S. Don't forget to come and see the Wear-Ever exhibit at Booth No. 7, The American Meat Institute Convention, Palmer House, Chicago, September 2nd, 3rd, and 4th.



NOW, MORE WEAR THAN EVER IN
WEAR-EVER

Aluminum

Wear-Ever is the name that cooks best

PREMIER

CASING COMPANY

Inc.

EXPORTERS

IMPORTERS

*You are cordially invited
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